



sealevel
lounge



Instant gratification,
energy for mind,
body and soul,
delicious, satisfying.

Medimo Olives (v)	3.50
Kalamata olives, boscaiola olives, lemon, thyme, garlic and fennel	
Speciality Nuts (v)	2.50 per bowl
Wasabi peanuts Roasted cashews Smoked almonds	
BBQ Pork Spare Ribs	5.50
Coleslaw	
Fire Chicken Wings	4.50
Sweet chilli sauce	
Spiced Lamb Kebabs	4.50
Mint yoghurt	
Houmous (v)	3.50
Pitta bread and crisp celery	
Salt and Pepper Fried Calamari	4.50
Garlic mayonnaise	
Beer Battered Salmon Goujons	4.50
Lemon mayonnaise	
Feta Cheese Salad (v)	4.00
Tomato, cucumber and olives	
Falafels (v)	4.00
Tzaziki	
Beer Battered Onion Rings (v)	3.50
BBQ sauce	
Fully Loaded Cheese Fries	3.50
Bacon, spring onion	

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

If you are concerned about food allergies you are invited to ask one of our associates for assistance when selecting menu items. Weights shown are approximate weight before cooking. Prices are inclusive of VAT. Gratuities are discretionary. v = vegetarian option.

Little time, fresh,
simple, fast
and fashionable.

Soup & Sandwiches:

Our Kitchen's Soup 5.00
Sourdough bread

sealevel Clam Chowder 5.50
Sourdough bread

Quesadilla
Flour tortilla, cheese, jalapeño peppers, sour cream,
guacamole, salsa

- Char-grilled chicken 8.00
- Roasted vegetables (v) 7.00

Marriott Club Sandwich 10.50
Turkey, bacon, tomato, lettuce, mayonnaise and fries

Grilled Steak Ciabatta 10.00
Mushrooms, onion, Gruyère cheese

Grilled Chicken Ciabatta 8.50
Pesto, Mozzarella, tomato

Classic Sandwiches 6.50 each
White or wholemeal bloomer bread with:

- Cheese, watercress (v)
- Tuna mayonnaise
- Prawn Marie Rose
- Scottish smoked salmon, cream cheese
- Honey roast ham, mustard
- Chicken tikka, mayonnaise

Jacket Potatoes 5.50 each

- Baked beans and cheddar cheese (v)
- Tuna mayonnaise
- Chilli con carne
- Prawn Marie Rose
- Chicken tikka, mayonnaise

Big hunger,
at your leisure,
stylish and inventive,
handcrafted, fulfilling.

Share Platters:

Mezze Sharing Plate 14.00
Pitta bread and flat bread with houmous, tzatziki, olives,
lamb kebabs and falafels

American Sampler Plate 14.00
Mini cheese burgers, fire wings, BBQ ribs, onion rings, coleslaw

Nachos 8.50
Classic with cheese, tomato, spring onion, sour cream,
guacamole, salsa

- Topped with char-grilled chicken 10.50
- Topped with chilli con carne 10.50

Sliders 7.50
4 Mini cheese burgers, fries

Salad & Pasta:

Classic Caesar Salad 8.00
Parmesan cheese and croutons (v)

- Topped with Chicken breast 12.00
- Tiger prawns 12.50
- Grilled steak 12.50

sealevel Salad (v) 8.00
Baby leaves, artichoke, sun blushed tomatoes,
grilled peppers, olives and pine kernels

Cobb Salad 11.00
Chicken, avocado, bacon, egg, blue cheese, tomato

sealevel Crab Cake Salad 12.50
Crab cakes, wild rocket, marinated peppers and sweet
onion dressing

Arabiatta Rigatoni Pasta (v) 10.50
Spiced tomato sauce, garlic bread

Smoked Salmon Pappardelle 13.50
Spinach, white wine cream sauce

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Classic dishes,
satisfying flavours,
comfort food.

Classic dishes:

Beer Battered Cod Fillet Mushy peas, fries, tartare sauce and Sarson's vinegar	13.00
Toad in the Hole Pork and leek sausages in a Yorkshire batter, mash potato, peas, gravy	12.50
Steak, Onion and Ale Pie Mashed potatoes, peas, onion gravy	11.50
Potato, Leek and Mature Cheddar Cheese Pie (v) Plum tomato and red onion salad	11.00

From the grill:

Rump Steak 8oz Marriott steak butter, slow roasted tomato, field mushrooms and fries	17.00
Marriott Burger Beef burger 8oz, bacon, tomato, onion, gherkin, lettuce, sesame bun, mayonnaise, cheddar cheese and fries	10.50
Chicken Burger Chicken breast, buffalo mozzarella, bacon, tomato, onion, gherkin, lettuce, sesame bun, mayonnaise and fries	10.00

Indulge yourself,
savour the flavour,
celebrate in style.

Afternoon Tea:

(Served from 2pm till 5pm)

sealevel Tea

Cream cheese and cucumber sandwiches,
scone with Cornish clotted cream,
selection of preserves and carrot cake

Selection of teas or freshly brewed coffee 9.50

Champagne Tea

A glass of champagne, smoked salmon sandwiches,
fruit scone with Cornish clotted cream, selection of preserves,
red berries and rich Belgium chocolate brownies

Selection of teas or freshly brewed coffee 15.00

Desserts:

Vanilla Crème Brûlée

Shortbread

5.50

sealevel Apple Crumble

Cinnamon custard

5.50

Chocolate Brownies

Vanilla ice cream, chocolate sauce

5.50

Ice Cream and Sorbets

Vanilla bean, chocolate, strawberry cream,
rum and raisin, honeycomb, lemon sorbet,
mango sorbet

1.75 (per scoop)

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We Proudly Brew

STARBUCKS COFFEE



Premium Teas

	tall	grande	venti™
Caffè Latte Steamed milk and a shot of espresso, lightly topped with foam	3.10	3.35	3.65
Cappuccino A shot of espresso with steamed and foamed milk	3.10	3.35	3.65
Caffè Americano Steaming hot water and a double shot of espresso	2.85	3.10	3.45
Caffè Mocha Espresso, chocolate and steamed milk topped with whipped cream	3.35	3.80	4.00
Caramel Macchiato Foamed milk marked with espresso and vanilla, topped with a distinctive caramel pattern	3.65	4.00	4.30
Espresso A shot of pure intense coffee, smooth and caramelly		solo 2.80	doppio 3.10
Freshly Brewed Coffee Starbucks® signature filter coffee	tall 2.65	grande 2.90	venti™ 3.15
Caffè Misto Freshly brewed filter coffee & steamed milk	2.95	3.35	3.65

Coffee Alternatives:

Tazo® Chai Tea Latte A black tea blend with delicate spices, steamed milk and honey	3.65	4.00	4.35
Hot Chocolate Steamed milk and chocolate, finished with whipped cream	3.10	3.60	3.85
Make it your drink ... Add a shot of espresso			0.35
Add syrup			0.45

	tall	grande	venti™
Tazo premium hot teas A selection of the world's finest green, black and white teas & exotic herbal infusions	2.60	2.85	2.95
A pot of fresh Tazo tea			2.85

Black Teas:

English Breakfast A satisfying blend of rich and flavourful hand-selected black teas

Earl Grey A blend of black teas from India scented with the essence of Italian bergamot

Darjeeling An organic, single origin tea from India, with nutty notes and a rich, full flavour

Tazo® Chai A spicy black tea blended with cardamom, cinnamon and star anise

Green Teas:

China Green Tips Traditional green tea with a delicate fresh taste and light green colour

Green Ginger Bright green tea flavour accented by the sweet, spicy taste of ginger

Zen™ A blend of the finest green teas with spearmint and lemongrass

White Tea:

Berryblossom White™ A light, naturally sweet white tea, with hints of blueberry and white cranberry

Herbal Infusions

Calm™ A comforting blend of chamomile blossoms, blackberry leaves, rose petals and other soothing herbs

Refresh™ An invigorating blend of mountain grown mint and other fragrant refreshing herbs

Passion™ A bold herbal infusion of hibiscus flowers and exotic tropical botanicals

Wild Sweet Orange™ A lively blend of sweet citrus herbs and orange essence

Rounded flavours,
zesty fruit, sublime
balance.

	175ml	Bottle
White Wine		
Chablis “Gloire de Chablis” J. Moreau & Fils – France 2008 A benchmark Chablis. Classic elegance and mouth-watering mineral flavours.	7.00	28.00
Cullinan View Chenin Blanc Robertson – South Africa 2008/9 South Africa’s star grape. You may find apple, nut and citrus flavours.	5.10	21.00
Montemarino Pinot Grigio Italy 2008/9 A firm favourite, produced just outside Verona. Refreshing pear and citrus notes.	5.10	21.00
Mill Cellars Chardonnay Australia 2010/11 A lovely rounded wine showing peach and lime flavours.	5.10	21.00
Errazuriz Sauvignon Blanc Chile 2010/11 A lively passion fruit scented wine from an ancient estate.	6.10	22.50
Sancerre La Fuzelle Adrien Marechal France 2009/10 A classic herbaceous wine first discovered by trendy Parisians in the 1950’s.	7.00	33.00
Vidal Estate Sauvignon Blanc New Zealand 2010/11 Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.	6.50	23.50
Rosé		
Montemarino Pinot Grigio Rosé Veneto, Italy Made in a medium dry style, showing soft strawberry fruit	5.10	21.00

All wines by the glass are also available in 125ML.

	175ml	Bottle
Red Wine		
Côtes du Rhône La Dentelière France 2009/10 A satisfying red from the rolling hills of Northern Provence.	5.10	21.00
Luis Felipe Edwards Reserva Pinot Noir – Curico – Chile 2009/10 Very impressive wine from a family estate. Enticing mulberry and oak flavours.	5.10	21.00
Bourgogne Pinot Noir “Couvent des Jacobins” Louis Jadot France 2007/8 Silky textured, with fresh fruit aromas. Enjoyable with or without food.	8.00	31.00
Marchesini Cabernet Veneto – Italy 2009/10 Delicate style of Cabernet with warm redcurrant fruit and hints of cherry.	5.10	21.00
Errazuriz Merlot – Chile 2009/10 A velvety, fruity oaked wine from Chile’s premier family-run wine estate.	6.50	24.50
Louis Eschenauer Merlot Pays d’Oc - France 2010/11 Supple and mellow with perfumed blackcurrant and cocoa aromas.	5.10	21.00
Robert Mondavi Twin Oaks Cabernet Sauvignon – USA 2009/10 So mellow and warm, with very ripe berry fruit flavours. Full but not too rich.	6.50	25.00
Sparkling / Champagne		
Piper-Heidsieck Brut Full-bodied, soft fruit, delicate finish, stylish and refreshing.	10.50	43.00
Prosecco Extra Dry, Fantinel – Italy From renowned producer Fantinel, this Prosecco is elegant and deep flavoured.	8.00	30.00

All wines by the glass are also available in 125ML.

Spirits, beers & juices.
 A little tippie, a shared
 celebration, a warming
 nightcap, go on.

Vodka

Smirnoff Red	37.5%	3.15
Absolut	40%	3.45

Gin

Gordon's	37.5%	3.15
Bombay Sapphire	40%	3.50

Rum

Captain Morgan	40%	2.95
Malibu	21%	2.95
Bacardi	37.5%	3.15

Tequila

Jose Cuervo	38%	3.10
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Cognac

Courvoisier	40%	3.50
Rémy Martin VSOP	40%	3.50

Whisky & Aperitifs

Martini	15%	3.80
Pimm's	25%	2.55
Southern Comfort	35%	3.00
Johnnie Walker Black	40%	3.30
Oban	43%	5.00
Glenfiddich	40%	4.25
Jameson	40%	3.15
Jim Beam	40%	3.15
Jack Daniel's	40%	3.60

Draught Beer

	Half	Pint
Stella Artois	1.95	3.75
Beck's Vier (4%)	1.90	3.75
Staropramen	2.05	4.00
Guinness	1.95	3.75
Boddingtons	1.80	3.50

Bottled Beer/Cider

Corona	3.65
Budweiser	3.65
Leffe	3.85
Magners	4.65

Alcopops

Smirnoff Red/Black	3.60
Bacardi Breezer	3.60
WKD	3.60

Soft Drinks & Juices

Pepsi/Diet Pepsi	2.50
Lemonade	2.25
J20	2.45
Britvic 55 – orange or apple juice	2.45
Orange Juice	2.25
Pineapple Juice	2.45

All prices include VAT.

Portsmouth Marriott Hotel promotes sensible drinking.

If you have any suggestions for your favourite tipple then let us know for next time.





**Sealevel Restaurant & Lounge
Portsmouth Marriott Hotel
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