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HAPPY HOUR

241 on Selected Signatures

12pm to 5pm - EVERY DAY



GUINNESS MARTINI

COFFEE RUM, ESPRESSO, CARAMEL SYRUP, CHOCOLATE BITTERS AND EXTRA COLD GUINNESS FOAM

Signature Cocktails 13.9

Royal Victoria

Apricot Brandy, Triple Sec, Benedictine, Bitters, lemon sorbet and prosecco

Coco Hunter

Coconut rum, Jager, Pineapple, simple syrup and Lime Juice

Fresco 93

Rhubarb Gin, Sweet Vermouth, lemon juice, basil leaves, simple syrup and strawberry

Crystal Tai

Coffee tequila, dark rum, Pistacchio orgeat, White rum, Triple sec, Lime juice.

Mamas Morangos

Strawberry cachaca, lime, Simple Syrup, fresh strawberries.

The Marylebone Spritz

Peach and orange gin, aperol, lime juice, orgeat, prosecco and soda

Tiki-Tango

Mango vodka, cherry rum, pineapple & lime juice, lemongrass syrup, ginger ale

OH MY!

Cucumber & ginseng gin, lime, basil, elderflower liqueur and cranberry

Breakfast Margarita

Orange tequila, triple sec, lime, orange marmalade, grapefruit

Il Conto Bellini

Prosecco, nectarine & elderflower liqueur, peach pure, stone fruit bitters

Our HOUSE DJS

Thursday - Friday - Saturday from 7pm

Planning an event?

Enquire to benny@mlglondon.com



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WHAT'S ON?



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Our HOUSE DJS

Thursday - Friday - Saturday from 7pm



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FOLLOW US ON INSTAGRAM

@themarylebonelondon

www.themarylebonelondon.com - @themarylebonelondon



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Drink Menu



Signature Cocktails £13.9

Fresco 93



Rhubarb Gin, Sweet Vermouth, lemon juice, basil leaves, simple syrup and strawberry

Crystal Tai (Clarified)



Coffee tequila, dark rum, Pistacchio orgeat (ALMOND SYRUP), White rum, Triple sec, Lime juice, milk

Dicken's Cider



Apple rum, lime, mint, Simple Syrup & cider

Il Conto Bellini



Prosecco, nectarine & elderflower liqueur, peach pure, stone fruit bitters

Tiki-Tango



Mango vodka, cherry rum, pineapple & lime juice, lemongrass syrup, ginger ale

Mamas Morangos



Strawberry cachaca, lime, Simple Syrup, fresh strawberries.

Ginger Ninja



Ginger & Honey Rum, lime, cinnamon syrup, Angostura, ginger beer

OH MY!



Cucumber & ginseng gin, lime, basil, elderflower liqueur and cranberry

Terry's



Coffee rum, triple sec, cinnamon syrup & espresso

Royal Victoria



Apricot Brandy, Triple Sec, Benedictine, Bitters, lemon sorbet and prosecco

Coco Hunter



Coconut rum, Jager, Pineapple, simple syrup and Lime Juice

The Marylebone Spritz



Peach and orange gin, aperol, lime juice, orgeat (ALMOND SYRUP), prosecco and soda

Breakfast Margarita



Orange tequila, triple sec, lime, orange marmalade, grapefruit

Le Citron Rose



Raspberries, citron vodka, lemon, rosemary syrup & prosecco

Kapunka



Chilly gin, Lychee liquor, egg white, lime, cranberry & lychee puree

Casablanca



Passion Fruit Vodka, Coconut Rum, Lime Juice, Simple Syrup & Top Ginger Ale

Peach Impediment



Creme de Peche, cherry rum, lemon, Simple Syrup, egg white & rhubarb bitters

Good Vibe



Cucumber Gin, Elderflower, Lemon Juice, Simple Syrup, Elderflower CBD Yuzu Drink

TRY ME!

GUINNESS MARTINI

COFFEE RUM, ESPRESSO, CARAMEL SYRUP, CHOCOLATE BITTERS AND EXTRA COLD GUINNESS FOAM

If you have any allergies or need information about ingredients in the drinks, please inform your server.

The Marylebone Bar 93, Marylebone High Street - W1U4RE
www.themarylebonelondon.com - 020 79354373



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TRY OUR

GUINNESS MARTINI



new recipe:

COFFEE RUM

ESPRESSO

CARAMEL SYRUP

CHOCOLATE BITTERS

EXTRA COLD GUINNESS FOAM



PLANNING AN EVENT?

Enquire to benny@mlglondon.com

OUR PRIVATE HIRES:

The Saloon Bar

The Back Room



FOLLOW US ON INSTAGRAM

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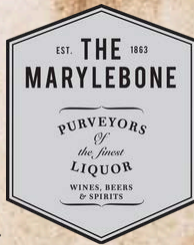
www.themarylebonelondon.com



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If you have any allergies or need information about ingredients in the drinks, please inform your server.



Gin Serve 13.95

Clementine & Rosemary Gin

Flamed clementine zest & rosemary spring

Blueberry & Vanilla Gin

Blueberries, mint

Peach & Orange Blossom Gin

Fresh peach slice, rosemary spring

Rhubarb & Blackberry Gin

Candied rhubarb, fresh blackberries, lemon thyme spring

Wild Berry Gin

Fresh raspberries & blueberries, mint

Cucumber & Ginseng Gin

Cucumber roll & juniper berries

Handmade Infusions 5.4/10.8

Bourbon

Blueberry & Maple - Toffee Apple

Brandy

Chilly Nutella - Pear & Chilly - Apricot

Cachaça

Strawberry

Gin

Rhubarb and Blackberry - Clementine and Rosemary - Wild Berry - Peach and Orange Blossom - Blueberry & Vanilla - Chilly - Cucumber & Ginseng

Sambuca

Cherry - Tropical

Rum

Apple - Banana - Butter washed - Coffee - Cherry - Coconut - Ginger and Honey

Tequila

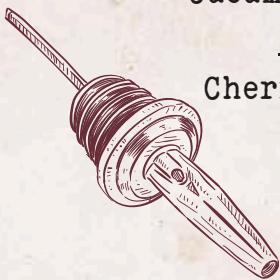
Caramel - Coffee - Lemongrass - Orange - Pineapple

Vodka

Citron - Mango - Passionfruit - Marmite - Chilly

Liquors

Blackberry - Nectarine & Elderflower - Triple Sec



Gin

Gordon's Gin 5.90 - 11.80

Monkey 47 8.00 - 16.00

Bombay Sapphire 6.80 - 13.60

Whitley Neil 7.70 - 14.40

Portobello 6.70 - 13.40

Sipsmith 6.90 - 13.80

Tanqueray 10 7.50 - 15.00

Bombay Premier Cru 7.10 - 14.20

Botanist 6.90 - 13.80

Cambridge 7.10 - 14.20

Bloom 7.90 - 15.60

Hendricks 7.00 - 14.00

Tanqueray Sevilla 7.50 - 15.00

Herno 7.10 - 14.20

Gin Mare 7.70 - 15.40

Martin Millers 7.10 - 14.20

Our Gin all served with Indian tonic. We Serve all our spirits on a double measure (50ml)

Please ask the staff for a single measure. A discretionary 12.5% service charge will be added to your bill.



V

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If you have any allergies or need information about ingredients in the drinks, please inform your server.

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Scotch

Aberfeldy 12yrs 7.30 - 14.60
 Glenmorangie 12yrs 8.40 - 16.80
 Chivas Regal 12yrs 7.30 - 14.60
 Glenfiddich 12yrs 7.00 - 14.00
 Laphroaig 10yrs 7.10 - 14.20
 Balvenie 12yrs 8.10 - 16.20
 Ardbeg 10yrs 7.00 - 14.00
 Chivas Regal 18yrs 9.10 - 18.20
 Dewar's 7.80 - 15.60
 Lagavulin 16yr 9.20 - 18.40

Brandy and Cognac

Courvoiser Vsop 7.30 - 14.60
 Hennessy VS 8.50 - 17.00
 Martell XO 15.90 - 31.80

Vodka

Eristoff 5.90 - 11.80
 Nemiroff 6.70 - 13.40
 Grey Goose 7.60 - 15.20
 Tito's 6.70 - 13.40
 Reyka 7.10 - 14.20
 Zubrowka 7.00 - 14.00



Tequila

Casamigos Blanco 7.00 - 14.00
 Casamigos Reposado 8.20 - 16.40
 Casamigos Anejo 8.80 - 17.60
 Mezcal Union 6.70 - 13.20
 Cazcabel Blanco 6.80 - 13.60

Rum

Ron Abuelo 7.20 - 14.40
 Angostura 1919 7.10 - 14.20
 Kraken 6.70 - 13.40
 Mount Gay XO 8.85 - 17.70
 Plantation Barbados 5yrs 7.20 - 14.40
 Santa Teresa 7.70 - 15.40
 Appleton Estate 7.00 - 14.00
 Bacardi 5.90 - 10.50
 Captain Morgan Dark 7.00 - 14.00
 Bacardi Oro 5.80 - 11.60
 Havana 7yrs 6.90 - 13.80
 Bacardi 8 7.00 - 14.00
 Havana Special 6.60 - 13.20
 Captain Morgan Spiced 6.50 - 13.00
 Wray & Nephew 7.10 - 14.20
 Zacapa 11.50 - 23.00
 Gosling Black 6.70 - 13.40
 Diplomatico Ecl 7.70 - 14.30
 Plantation Barbados 3yrs 7.00 - 14.00
 El Dorado 12yrs 7.30 - 14.60
 Abelha Silver Cachaca 6.50 - 13.00

Whiskey

Knob Creek 7.70 - 15.00
 Buffalo Trace 6.70 - 13.40
 Bulleit Bourbon 7.70 - 15.40
 Woodford Reserve 8.10 - 16.20
 Sazerac Straight Rye 8.10 - 16.20
 Nikka From The Barrel 8.30 - 16.60
 Monkey Shoulder 7.10 - 14.20
 Bulleit Rye 7.70 - 15.40
 Eagle Rare 10yrs 7.40 - 14.80
 Jack Daniels 6.40 - 12.80
 Gentleman Jack 7.10 - 14.20
 Yamazaki 12yrs 14.50 - 29.00
 Irish Whiskey Dead Rabbit 7.30 - 14.60
 Irish Whiskey Jameson 6.70 - 13.40

A discretionary 12.5% service charge will be added to your bill.

A

A 125ml wine portion is available upon request. If you have any allergies or need information about ingredients in the drinks, please inform your server.



Wine&Sparkling

White Bottle 250ml 175ml

Trebbiano - Italy	29.00	10.85	8.80
Sauvignon Blanc - Chile	31.50	11.90	9.30
Pinot Grigio - Italy	29.50	11.65	9.30
Chardonnay - France	35.50	12.35	9.65
Picpoul De Pinet - France	37.50	13.20	10.40
Gavi- Italy	40.50		

Red

House Red - Italy	29.00	10.85	8.80
Merlot - Chile	30.50	11.80	9.10
Cabernet Sav - France	33.00	11.95	9.95
Malbec - Argentina	35.00	12.50	10.30
Pinot Noir - France	37.00	13.00	11.00

Rosé

Pinot Grigio Blush - Italy	30.00	11.45	9.40
Provence - France	36.50	12.70	9.80

Sparkling & Champagne

Prosecco DOC - Italy	39.50	10.00	
House Champagne - France	66.50	14.50	
Perrier Jouet Blason Brut - France	87.50		
Perrier Jouet Blason Rosé - France	120.50		

Soft drinks

Juices

Orange, Pineapple, Apple, Cranberry, Pink Grapefruit	3.50/4.50
Tomato	3.50
Lemonade, Coke, Diet Coke	3.25 / 4.25
Red Bull	4.20
Sparkling, Still Water	3.50/3.80
Tonic Water	

Hot drinks are available.

Beer

Bottles

Heineken 5.90

Sol 6.30

Estrella Damm 5.90

Daura Damm GF 5.95

Heineken 0% abv 5.95

Moretti 0% abv 6.30

Guinness 0.0 7.40

Old Mout Cider 6.85

(Raspberry&Pineapple,
Kiwi&Lime, Berries&Cherry)

Draft

Moretti 4.00 / 7.90

The Marylebone Lager 3.90 / 7.60

Cruzcampo 4.10 / 7.80

Brixton Pale Ale 4.00 / 7.90

Inch's Apple Cider 3.90 / 7.60

Neck Oil IPA 4.40 / 8.30

Guinness 4.40 / 7.90

Heineken 0.0% 3.90 / 7.20



Mocktails

Non-alcoholic cocktails only available for +18yo

Zero alcohol cocktails 8.95

Aperitivo Spritz 0.5% abv
Smiling Wolf functional aperitivo,
soda water & orange

Dry gin Garden botanicals 0.5 % abv
Served with your choice of mixer

A discretionary 12.5% service charge will be added to your bill.

FOOD MENU

PIZZA & BURGER

Gluten Free Bases and Vegan Cheese available +1.5

Margherita: San Marzano & Fior di latte £15.00

Fungi Bianca: Fior de latte, Portobello mushrooms, truffle oil £18.00

Diavoletta: Fiore di latte, panzanella tomato, salami, spicy pepperoni £18.50

The Marylebone High street: Fior di latte, salsa, hickory bacon, egg £19.00

Prosciutto & Fungi: Fior di latte, Portobello mushrooms, Italian ham & tomato £18.50

Vegetariana: Fior di latte, pepper, aubergine, artichoke, feta cheese and balsamic glaze £17.00

The Marylebone stack £20.00

Our ground steak burger stacked with sauerkraut, American cheese, tomato Jam, English garden watercress and our own Harlem inspired burger sauce

WOT no meat ! V £18.50

Pan seared veggie burger, Applewood cheese, sauerkraut, tomato jam, vegan mayonnaise and English garden watercress



SIDE

Flamed Corn cobbler chilli and garlic butter £6.00

Feta & Orange Salad V: rocket, beets, pistachio, endive sweet house vinaigrette £14.50

Gamberoni Tigers: giant prawns butterflied and marinated with fresh dill, garlic, lemon and sea salt, Red pepper mojo £14.00

Lemon snap chicken: flame grilled with ginger, garlic and coriander, beetroot slaw £9.50

Cauliflower wings V: sweet and sour Korean glaze with Canadian maple £10.00

Truffle fries with Parmesan £8.50

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. If you have a food allergy or any dietary requirements, please let us know before ordering. All our food is prepared in our sister venue's kitchen and delivered to you in take-away boxes

A discretionary 12.5% service charge will be added to your bill.