



• DRINKS PACKAGE & OFFERS •



Bronze Package

230.00

1 Bottles of Prosecco, 4 Bottles of house wine,
24 Bottles of beer

Silver Package

350.00

2 Bottles of Prosecco, 6 Bottles of house wine,
36 Bottles of beer

Gold Package

470.00

3 Bottles of Prosecco, 6 Bottles of wine,
48 Bottles of beer

Prosecco Package

165.00

5 Bottles of Prosecco

6x Beer bottles (Mix & Match)

30.00

Sol, Heineken, Estrella, Blue Moon



DRINKS MENU

To book a table visit
www.themarylebnelondon.com

Or call us on
020 7935 4373

93 Marylebone High street, London, W1U 4RE



• **SIGNATURE COCKTAILS** •

Classic cocktails available upon request

12.95



Le Citron Rose

Raspberries, citron vodka, lemon, rosemary syrup & prosecco

Il Conto Bellini

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

Terry's

Coffee rum, triple sec, cinnamon syrup & espresso

Dicken's Cider

Apple rum, lime, mint, Simple Syrup & cider

Casablanca

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

Kapunka

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

Good Vibe

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

Tiki-Tango

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

Mamas Morangos

Strawberry cachaca, lime, Simple Syrup, fresh strawberries.

OH MY!

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

Hans Gruber

Citron vodka, Campari, Lemon, grapefruit, sugar & cherry bitter

Peach Impediment

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

Ginger Ninja

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

Breakfast Margarita

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

• **THE MARYLEBONE GIN SERVES** •

13.95

All served with Indian tonic.



Rhubarb & Blackberry Gin

Candied rhubarb, fresh blackberries, lemon thyme spring

Clementine & Rosemary Gin

Flamed clementine zest & rosemary spring

Peach & Orange Blossom Gin

Fresh peach slice, rosemary spring

Cucumber & Ginseng Gin

Cucumber roll & juniper berries

Blueberry & Vanilla Gin

Blueberries, mint

Wild Berry Gin

Fresh raspberries & blueberries, mint



We Serve all our spirits on a double measure (50ml) as a standard. Please ask the staff for a different measure if you don't wish to have a double.

A discretionary 12.5% service charge will be added to your bill (where applicable)

• **WHISKEY** •

25ml - 50ml



Knob Creek	7.20 - 14.20	Buffalo Trace	6.20 - 12.30
Bulleit Bourbon	7.20 - 14.20	Woodford Reserve	7.60 - 14.20
Bulleit Rye	7.20 - 14.20	Sazerac Straight Rye	7.60 - 15.20
Eagle Rare 10yrs	6.90 - 13.60	Nikka From The Barrel	7.80 - 15.60
Jack Daniels	5.90 - 11.80	Monkey Shoulder	6.60 - 12.90
Gentleman Jack	6.60 - 12.90	Yamazaki 12yrs	14.00 - 28.00

• **SCOTCH** •

25ml - 50ml



Aberfeldy 12yrs	6.80 - 13.50	Glenmorangie 10yrs	6.80 - 13.50
Chivas Regal 12yrs	6.80 - 13.50	Glenfiddich 12yrs	6.50 - 12.90
Chivas Regal 18yrs	8.60 - 17.30	Laphroaig 10yrs	6.60 - 13.10
Dewar's	7.30 - 14.50	Balvenie 12yrs	7.60 - 15.20
Lagavulin 16yrs	8.70 - 17.30	Ardberg 10yrs	7.00 - 14.00

• **IRISH WHISKY** •

25ml - 50ml



Dead Rabbit	6.80 - 13.50	Jameson	6.20 - 12.30
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• **BRANDY & COGNAC** •

25ml - 50ml



Courvoiser Vsop	6.80 - 12.80	Hennessy VS	8.00 - 14.00
Martell XO	15.40 - 30.80		

• **VODKA** •

25ml - 50ml



Two Trees	5.90 - 11.80	Nemiroff	6.20 - 12.30
Grey Goose	7.10 - 14.00	Tito's	6.20 - 12.00
Reyka	6.60 - 12.90	Zubrowka	6.50 - 12.70

• **BEERS & CIDERS** •



Bottles

Heineken	5.95
Sol	5.90
Estrella Damm	5.90
Daura Damm	5.95
Heineken 0% abv	5.95
Old Mout Cider	6.85

Draft

Moretti	4.00 / 7.90
The Marylebone Lager	3.90 / 7.20
Cruzcampo	4.00 / 7.60
Brixton Pale Ale	4.00 / 7.90
Inch's Apple Cider	3.90 / 7.60
Neck Oil IPA	4.40 / 8.30
Guinness	4.10 / 7.40
Heineken 0.0%	3.90 / 7.20

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

• **SOFT DRINKS** •



Juices

Orange, Pineapple, Apple, Cranberry, Pink Grapefruit	3.25 / 4.25
Tomato	3.50
Lemonade, Coke, Diet Coke	3.25 / 4.25
Red Bull	4.20
Sparkling, Still Water	3.50
Tonic Water	2.30/3.50
Mocktails	7.95

Hot drinks are available.

• **NON-ALCOHOLIC 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



• RUM •

25ml - 50ml



Abelha Silver Cachaca	6.00 - 12.00	Ron Abuelo	6.70 - 13.30
Angostura 1919	6.60 - 13.10	Kraken	6.20 - 12.20
Appleton Estate	6.50 - 12.90	Mount Gay XO	8.35 - 16.60
Bacardi	5.90 - 10.50	Plantation Barbados 5yrs	6.20 - 13.30
Bacardi Carta Negra	6.50 - 12.90	Santa Teresa	7.20 - 14.30
Bacardi Oro	5.30 - 10.50	Havana 7yrs	6.40 - 12.70
Bacardi 8	6.50 - 12.40	Havana Special	6.10 - 12.20
Bacardi Spiced	6.00 - 11.00	Wray & Nephew	6.60 - 13.10
Zacapa	11.00 - 22.00	Gosling Black	6.20 - 12.20
Diplomatico Ecl	7.70 - 14.30	Plantation Barbados 3yrs	6.50 - 13.40
El Dorado 12yrs	6.80 - 13.50		

• GIN •

25ml - 50ml



Arber Gin	5.90 - 11.80	Monkey 47	7.50 - 14.90
Bombay Sapphire	6.30 - 11.80	Whitley Neil	7.20 - 14.40
Bombay Premier Cru	6.60 - 13.20	Portobello	6.20 - 12.20
Brighton	6.40 - 11.90	Sipsmith	6.40 - 12.70
Botanist	6.40 - 11.90	Tanqueray 10	7.00 - 14.00
Cambridge	6.60 - 12.10	Bloom	7.40 - 14.80
Hendricks	6.50 - 11.30	Tanqueray Sevilla	7.00 - 14.00
Herno	6.60 - 12.10	Gin Mare	7.20 - 14.40
Martin Millers	6.60 - 12.10		

• TEQUILA •

25ml - 50ml



Codigo Blanco	6.50 - 12.50	Mezcal Union	6.20 - 12.40
Codigo Reposado	7.70 - 15.00	Cazcabel Blanco	6.30 - 12.40
Codigo Anejo	8.30 - 16.00	Codigo Rosa	7.70 - 15.00

• WINE LIST •

125ml Glass available upon request



White

	Bottle	250ml	175ml
Trebbiano - Italy	27.50	9.70	7.70
Sauvignon Blanc - Chile	29.50	11.40	8.80
Pinot Grigio - Italy	29.00	10.95	8.70
Chardonnay - France	35.00	10.95	8.90
Picpoul De Pinet - France	37.00	12.50	9.90
Gavi- Italy	39.00		

Red

House Red - Italy	27.50	9.70	7.70
Merlot - Chile	29.50	10.80	8.10
Cabernet Sav - France	32.00	10.95	8.95
Malbec - Argentina	34.00	11.40	9.30
Pinot Noir - France	36.00	12.00	10.00

Rosé

Pinot Grigio Blush - Italy	29.50	10.95	8.90
Provence - France	36.00	12.20	9.30

Sparkling & Champagne

Prosecco DOC - Italy	37.00	9.50	
House Champagne - France	66.00	14.00	
Perrier Jouet Blason Brut - France	87.00		
Perrier Jouet Blason Rosé - France	120.00		

• **HOMEMADE INFUSION** •



25ml /50ml - 5.30 / 9.90



Bourbon

Blueberry & Maple - Toffee Apple

Brandy

Chilly Nutella - Pear & Chilly - Apricot

Cachaca

Strawberry

Gin

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

Rum

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

Tequila

Caramel - Coffee - Lemongrass - Orange - Pineapple

Vodka

Citron - Mango - Passionfruit - Marmite - Chilly

Sambuca

Cherry - Tropical

Liquors

Blackberry - Nectarine & Elderflower - Triple Sec

• FOOD •

PIZZA



Margherita (V)

San Marzano tomato, mozzarella & basil

13

Diavolo

San Marzano tomato, fennel salami, peppers, black olives, mozzarella & chilli oil

16

Quattro Formaggi (V)

Four Cheese

15

Portobello (V)

Mozzarella, portobello mushroom & truffle oil

15.5

SIDES & SALADS



Garlic & cheese doughballs (V)

6.5

Truffle & Parmesan fries (V)

6.5

Sesame salt & chilly calamari

10.5

Vegan kale salad (V,VG,GF)

Black olives, crispy chickpeas, crunchy parsnips & nutritional yeast

13

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