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

WHAT'S ON?

HAPPY HOUR

241 on Selected Signatures

12pm to 5pm - EVERY DAY

Our HOUSE DJS

Thursday - Friday - Saturday from 7pm

Planning an event?

Enquire to benny@mlglondon.com

FOLLOW US ON INSTAGRAM

@themarylebonelondon

www.themarylebonelondon.com - @themarylebonelondon

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Gin Serve 13.95

Clementine & Rosemary Gin
Flamed clementine zest & rosemary spring

Peach & Orange Blossom Gin
Fresh peach slice, rosemary spring

Wild Berry Gin
Fresh raspberries & blueberries, mint

Blueberry & Vanilla Gin
Blueberries, mint

Rhubarb & Blackberry Gin
Candied rhubarb, fresh blackberries, lemon thyme spring

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

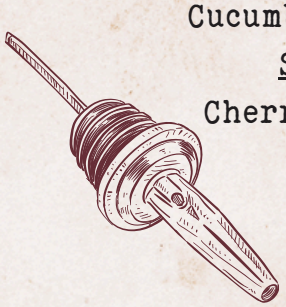
Sambuca
Cherry – Tropical

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

Southbank Gin 5.90 – 11.80
Monkey 47 7.50 – 14.90
Bombay Sapphire 6.30 – 11.80
Whitley Neil 7.20 – 14.40
Portobello 6.20 – 12.20
Sipsmith 6.40 – 12.70
Tanqueray 10 7.00 – 14.00
Bombay Premier Cru 6.60 – 13.20

Botanist 6.40 – 11.90
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

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.

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

Scotch

Aberfeldy 12yrs 6.80 – 13.50
Glenmorangie 12yrs 7.90 – 15.80
Chivas Regal 12yrs 6.80 – 13.50
Glenfiddich 12yrs 6.50 – 12.90
Laphroaig 10yrs 6.60 – 13.10
Balvenie 12yrs 7.60 – 15.20
Ardberg 10yrs 7.00 – 14.00
Chivas Regal 18yrs 8.60 – 17.30
Dewar's 7.30 – 14.50
Lagavulin 16yr 8.70 – 17.30

Brandy and Cognac

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

Vodka

Eristoff 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

Tequila

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



Rum

Ron Abuelo 6.70 – 13.30
Angostura 1919 6.60 – 13.10
Kraken 6.20 – 12.20
Mount Gay XO 8.35 – 16.60
Plantation Barbados 5yrs 6.20 – 13.30
Santa Teresa 7.20 – 14.30
Appleton Estate 6.50 – 12.90
Bacardi 5.90 – 10.50
Bacardi Carta Negra 6.50 – 12.90
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
Abelha Silver Cachaca 6.00 – 12.00

Whiskey

Knob Creek 7.20 – 14.20
Buffalo Trace 6.20 – 12.30
Bulleit Bourbon 7.20 – 14.20
Woodford Reserve 7.60 – 14.20
Sazerac Straight Rye 7.60 – 15.20
Nikka From The Barrel 7.80 – 15.60
Monkey Shoulder 6.60 – 12.90
Bulleit Rye 7.20 – 14.20
Eagle Rare 10yrs 6.90 – 13.60
Jack Daniels 5.90 – 11.80
Gentleman Jack 6.60 – 12.90
Yamazaki 12yrs 14.00 – 28.00
Irish Whiskey Dead Rabbit 6.80 – 13.50
Irish Whiskey Jameson 6.20 – 12.30

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

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	28.50	9.95	7.90
Sauvignon Blanc – Chile	31.00	11.40	8.80
Pinot Grigio – Italy	29.00	11.15	8.80
Chardonnay – France	35.00	11.85	9.15
Picpoul De Pinet – France	37.00	12.70	9.90
Gavi– Italy	40.00		

Red

House Red – Italy	27.50	9.85	7.80
Merlot – Chile	29.50	10.80	8.10
Cabernet Sav – France	32.00	10.95	8.95
Malbec – Argentina	34.00	11.50	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	39.00	9.50
House Champagne – France	66.00	14.00
Perrier Jouet Blason Brut – France	87.00	
Perrier Jouet Blason Rosé – France	120.00	

Beer

Bottles Draft

Heineken 5.90

Moretti 4.00 / 7.90

Sol 5.90

The Marylebone Lager 3.90 / 7.20

Cruzcampo 4.10 / 7.80

Brixton Pale Ale 4.00 / 7.90

Inch's Apple Cider 3.90 / 7.60

Estrella Damm 5.90

Daura Damm GF 5.95

Heineken 0% abv 5.95

Moretti 0% abv 5.95

Guinness 0.0 7.40

Old Mout Cider 6.85

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

Neck Oil IPA 4.40 / 8.30

Guinness 4.30 / 7.60

Heineken 0.0% 3.90 / 7.20



Soft drinks

Juices

Orange, Pineapple, Apple, Cranberry, Pink Grapefruit 3.50

Tomato 3.50

Lemonade, Coke, Diet Coke 3.25 / 4.25

Red Bull 4.20

Sparkling, Still Water 2.30/3.50

Tonic Water

Hot drinks are available.

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

Classic Margherita – San Marzano tomato & fior di latte 13 (E,GL) V

Diavoletta – San Marzano tomato, fior di latte, fennel salami, spicy Nduja sausage, & rocket 16.5 (D, GL)

Salsiccia – San Marzano tomato, fior di latte , herby Italian sausage & friarielli 16.5 (D, GL)

Fungi Bianca – Fior di latte, portobello mushroom, truffle oil 16 (D, GL) V

Melanzane –Fior di latte, San Marzano tomato, smoky aubergine & parmigiano 15 (D, GL) V

Home Pizza – Creamy parmesan & pistachio base, mortadella, burrata di Puglia 15 (D, GL, N)

Home burger, wagyu beef, baby gem, tomato, cheese, relish& pickle, served with fries 18 (D, GL, M)





SIDE

Tomato, basil & Manchego croquettes, salsa verde aioli (4 pieces) 8.5 (D,E,GL, SD) V

Chargrilled halloumi with black aubergine sauce & toasted sesame seeds 10 (D,SE,) GL FREE, V

Vegan kale Caesar,olives, crispy chickpeas, crunchy parsnip, & nutritional yeast 13 (N) VEGAN

Truffle fries with Parmesan 6.5 (D)

Sesame salt & chilli calamari 10.5 (S)

Organic Popcorn Chicken with sweet chilli mayo 8.5 (E,GL)

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.