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HAPPY HOUR

241 on Selected Signatures

12pm to 5pm - EVERY DAY

Signature Cocktails 13.9

Gin and Juice

Apple gin, noilly prat, apple yuzu cordial top up with soda

East 8 colada

Strawberry vodka, aperol, passionfruit, lime, pineapple, whey clarified, aperol pina colada foam

Bananarama

Banana rum, crème de peche, lime and sugar

Royal Victoria

Apricot brandy, triple sec, benedictine, old fashion bitters top up prosecco

Guinness Martini

Coffee rum, espresso, caramel syrup, old fashion bitters and extra cold guinness foam

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

Mamas Morangos

Strawberry cachaça, lime juice, sugar, strawberries

Il Conto Bellini

Prosecco, nectarine & elderflower liqueur, peach puree, 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



Planning an event?

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FOLLOW US ON INSTAGRAM

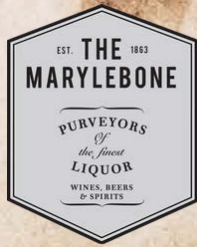
@themarylebonelondon

www.themarylebonelondon.com - [@themarylebonelondon](https://www.instagram.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

Il Conto Bellini

Prosecco, nectarine & elderflower liqueur, peach puree and stone fruit bitters

Tiki-Tango

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

Mamas Morangos

Strawberry cachaca, lime juice, simple syrup and fresh strawberries.

Ginger Ninja

Ginger & honey rum, lime, cinnamon syrup, angostura and ginger beer

OH MY!

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

Bananarama

Banana rum, creme de peche, lime and sugar

Message from Mexico

Lemongrass tequila, passionfruit puree egg white and agave

Guinness Martini

Coffee rum, espresso, caramel syrup, old fashion bitters and extra cold guinness foam

East 8 colada

Strawberry vodka, aperol, passionfruit, lime, pineapple, whey clarified, aperol pina colada foam

Royal Victoria

Apricot brandy, triple Sec, prosecco, benedictine, bitters and lemon sorbet

Coco Hunter

Coconut rum, jager, pineapple and lime juice and simple syrup

The Marylebone Spritz

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

Breakfast Margarita

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

Le Citron Rose

Citron vodka, prosecco, raspberries, lemon and rosemary syrup

Kapunka

Chilli gin, lychee liquor, egg white, lime and cranberry juice and lychee puree

Casablanca

Passion fruit vodka, coconut rum, lime juice, simple syrup and top ginger ale

Peach Impediment

Creme de peche, cherry rum, lemon juice, simple syrup, egg white and rhubarb bitter

Good Vibe

Cucumber gin, elderflower, lemon juice, simple syrup and elderflower CBD yuzu drink

Gin and Juice

Apple gin, noilly prat, apple yuzu cordial top up with soda

FOLLOW US ON INSTAGRAM

@themarylebonelondon

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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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 sprig

Blueberry & Vanilla Gin

Blueberries, mint

Peach & Orange Blossom Gin

Fresh peach slice, rosemary sprig

Rhubarb & Blackberry Gin

Candied rhubarb, fresh blackberries, lemon thyme sprig

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 & Chilli - Apricot

Cachaça

Strawberry

Gin

Rhubarb and Blackberry - Clementine and

Rosemary - Wild Berry - Peach and Orange

Blossom - Blueberry & Vanilla - Chilli -

Cucumber & Ginseng

Sambuca

Cherry - Tropical

Rum

Apple - Banana - Butter washed -

Coffee - Cherry - Coconut -Ginger

and Honey

Tequila

Caramel - Coffee - Lemongrass -

Orange - Pineapple

Vodka

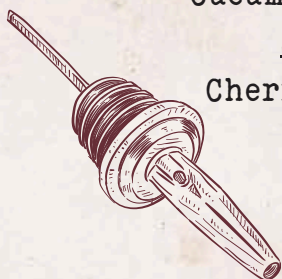
Citron - Mango - Passionfruit -

Marmite - Chilli

Liquors

Blackberry - Nectarine &

Elderflower - Triple Sec



Gin

Bloom 7.90 - 15.60

Bombay Premier Cru 7.10 - 14.20

Bombay Sapphire 6.80 - 13.60

Botanist 6.90 - 13.80

Cambridge 7.10 - 14.20

Gin Mare 7.70 - 15.40

Gordon's Gin 5.90 - 11.80

Hendricks 7.00 - 14.00

Herno 7.10 - 14.20

Martin Millers 7.10 - 14.20

Monkey 47 8.00 - 16.00

Portobello 6.70 - 13.40

Sipsmith 6.90 - 13.80

Tanqueray 10 7.50 - 15.00

Tanqueray Sevilla 7.50 - 15.00

Whitley Neil 7.70 - 14.40



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

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
- Grey Goose 7.60 - 15.20
- Nemiroff 6.70 - 13.40
- Black cow £6.70 - 13.40
- Reyka 7.10 - 14.20
- Tito's 6.70 - 13.40
- Zubrowka 7.00 - 14.00



Tequila

- Casamigos Anejo 8.80 - 17.60
- Casamigos Blanco 7.00 - 14.00
- Casamigos Reposado 8.20 - 16.40
- Cazcabel Blanco 6.80 - 13.60
- Mezcal Union 6.70 - 13.20
- Ojo De dios Mezcal £7.20 - 14.40

Rum

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

Whiskey

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

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

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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
- Pinot Grigio - Italy 29.50 11.65 9.30
- Sauvignon Blanc - Chile 31.50 11.90 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
- Grenache noir - 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

Beer

Bottles

- Heineken 5.90
 - Cruzcampo 5.90
 - Daura Damm GF 5.95
 - Heineken 0% abv 5.95
 - Moretti 0% abv 6.30
 - Sol 6.30
 - Guinness 0.0 7.40
 - Old Mout Cider 6.85
- (Raspberry & Pineapple, Passionfruit & Mango
Kiwi & Lime, Berries & Cherry)

Draft

- The Marylebone Lager 3.90 / 7.60
- Heineken 0.0% 3.90 / 7.20
- Moretti 4.00 / 7.90
- Amstel 4.00 / 7.80
- Murphy's 4.00 / 7.80
- Cruzcampo 4.10 / 7.80
- Neck Oil IPA 4.40 / 8.30
- Guinness 4.40 / 7.90
- Inch's Apple Cider 3.90 / 7.60



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

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

Hot drinks are available.

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

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.

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DRINK PACKAGES

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BRONZE PACKAGE - £230

1 BOTTLES OF PROSECCO
4 BOTTLES OF HOUSE WINE
24 BOTTLES OF BEER

SILVER PACKAGE - £350

2 BOTTLES OF PROSECCO
6 BOTTLES OF HOUSE WINE
36 BOTTLES OF BEER

GOLD PACKAGE £470

3 BOTTLES OF PROSECCO
6 BOTTLES OF PREMIUM WINE
48 BOTTLES OF BEER

PROSECCO PACKAGE - £165

5 BOTTLES OF PROSECCO

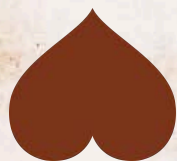
BEER BUCKET OF 6 - £30

6 BOTTLES OF BEER (ESTRELLA, HEINEKEN AND SOL)

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