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HAPPY HOUR

241 on Selected Signatures

12pm to 5pm - EVERY DAY



Signature Cocktails 13.9

Blue Maple Boulevard

Maple blueberry bourbon, chocolate Campari and sweet vermouth

The Marylebone Spritz

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

Ginger Ninja

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

Tiki-Tango

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

Galleon's Reserve

Coconut rum, sweet vermouth, amaro Montenegro and angostura bitter

OH MY!

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

Whispering Sage

Clementine rosemary gin, Noilly prat and Chestnut sage cordial

Breakfast Margarita

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

Guinness Martini

Coffee rum, espresso, Guinness foam, caramel syrup and chocolate bitter

Il Conto Bellini

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

TRY OUR

NEW!

MULLED GUINNESS

Spices, Port and Guinness foam

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

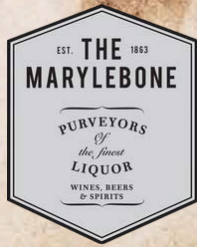
www.themarylebonelondon.com - [@themarylebonelondon](https://www.instagram.com/themarylebonelondon)



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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 pure 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

Whispering Sage



Clementine rosemary gin, Noilly prat and Chestnut sage cordial

Message from Mexico



Lemongrass tequila, passionfruit puree egg white and agave

Guinness Martini



Coffee rum, espresso, Guinness foam, caramel syrup and chocolate bitter

Galleon's Reserve



Coconut rum, sweet vermouth, amaro Montenegro and angostura bitters

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

Blue Maple Boulevard



Maple blueberry bourbon, chocolate Campari and sweet vermouth

FOLLOW US ON INSTAGRAM

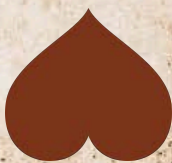
@themarylebonelondon

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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TRY OUR

MULLED GUINNESS



new recipe:

GUINNESS, SPICES,
PORT AND GUINNESS FOAM



PLANNING AN EVENT?

Enquire to benny@mlglondon.com

OUR PRIVATE HIRES:

The Saloon Bar

The Back Room



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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

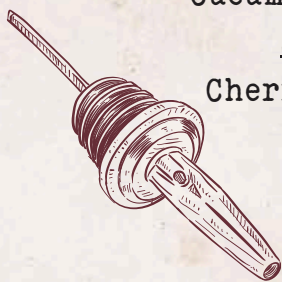
Caramel - Coffee - Lemongrass - Orange - Pineapple

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.

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

Scotch

Aberfeldy 12yrs 7.30 - 14.60
 Ardbeg 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
 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

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 - 15.0
 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



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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		

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
Estrella Damm	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
Brixton Pale Ale	4.00 / 7.90
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



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.