

THE
COCKTAIL
BAR

@hotelmarylebone

SMALL PLATES

Triple cooked chips, Maldon rock salt, Twineham grange cheese	£8.5
Padron peppers, Twineham Grange Parmesan, garlic oil, Maldon salt V	£11.5
28 day aged beef sliders, Cave-aged cheddar, pickle, club sauce, french fries	£15.5
Crispy tempura prawns, spicy cocktail sauce	£18
Corn tostadas, whipped hummus, Kalamata olives, crumbled feta, sumac V	£12
Tuna tacos, avocado, wasabi mayonnaise	£16.5
Charcuterie plate, pickles, grilled focaccia	£22
Korean fried chicken, spicy gochujang sauce	£12.5

SALADS

108 Caesar, rosemary croutons, Parmesan, anchovy dressing	£17.5
Superfood spinach salad, tender stem broccoli, edamame, chia, sesame, chilli VE	£18.5
Asian smacked cucumber & charred tender stem broccoli salad, chilli, sesame, soy V/VE	£16.5
Add: grilled chicken £8 avocado £3.50 trio of Tiger prawns £10	

SANDWICHES

Classic club sandwich	£20
Caprese ciabatta, tomato, mozzarella, rocket salad, pesto dressing V	£19.5
Chargrilled Hereford Ribeye ciabatta, caramelised onions, rocket, Stilton	£24
Dry-aged beef burger, Cave-aged cheddar, club sauce, sesame brioche, fries Add: Crispy bacon £2	£24

V Vegetarian | VE Vegan | V/VE Vegan upon request

Some menu items may contain allergens or intolerances, for further details please ask your server.
All prices inclusive of VAT. *Some cheeses may be unpasteurized. A discretionary service charge of 12.5% will be added to your bill. We kindly ask that guests do not use laptops in The Cocktail Bar from 5pm.

DESSERTS £11.5

Classic vanilla crème brûlée, *English shortbread* V

Classic lemon meringue pie, *clotted cream ice cream, raspberries* V

Classic chocolate fondant, *homemade honeycomb, vanilla ice cream* V
Please allow us 15 minutes for cooking

English rhubarb & ginger crumble, *pouring cream* V

Guinness brown bread ice cream sundae, *salted caramel sauce, fudge pieces & dark chocolate pistols* V

CHEESE

*La Fromagerie British & Irish cheese selection,
apricot biscuits, ale chutney V

£19

ICE CREAMS & SORBETS

Ice Creams V £3 (per scoop)

Lemon curd

Mint chocolate chip

Honeycomb

Sorbets V £3 (per scoop)

Lemon

Raspberry

Blackcurrant

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WINE

WHITE WINE

	175ml	Bottle
Sauvignon Blanc, Mount Brown 2023 <i>Marlborough, New Zealand</i> S	£13	£48
Albariño, Bodegas Gallegas 'Sentidino' 2023 <i>Rias Baixas, Spain</i>	£14	£55
Chablis, Les Hauts de Milly, 2023 <i>Burgundy, France</i> O S	£19	£85
Chenin Blanc, Mullineux 'Old Vines' 2021 <i>Swartland, South Africa</i> V	£23	£85
Pinot Grigio, Franz Haas 2023 <i>Trentino-Alto Adige, Italy</i> S		£55
Pouilly-Fuissé, Domaine Jean-Pierre Séve 'Terroir' 2022 <i>Burgundy, France</i> S		£75
Chablis 1er Cru 'L'Essence des Climats', Domaine Laroche 2023 <i>Burgundy, France</i> V O		£90
Meursault - Villages, Domaine Michelot 2020 <i>Burgundy, France</i> S		£140
Puligny-Montrachet 1er Cru 'Les Folatières', Jean-Louis Chavy 2021, <i>Burgundy, France</i> S		£225

ROSÉ WINE

	175ml	Bottle
Grenache, Mirabeau 'Pure' 2023 <i>Côtes de Provence, France</i> V S	£14.5	£55
Grenache, Mirabeau 'Etoile' 2022 <i>Côtes de Provence, France</i> V S		£70

WINE

RED WINE

	175ml	Bottle
Malbec, Durigutti 2022 <i>Mendoza, Argentina</i>	£13.5	£54
Tempranillo, El Coto 'Coto de Imaz' 2020 <i>Rioja Reserva, Spain</i> V S	£15.5	£59
Merlot, Chateau Macquin 2021 <i>Saint-Georges-Saint-Emilion, France</i> Coravin	£16.5	£70
Nerello Mascalese, Terrazze dell'Etna Cirenco 2014 <i>Sicily, Italy</i> V S	£25	£95
Pinot Noir, Plantagenet 'Three Lion's' 2023 <i>Great Southern, Australia</i> S		£58
Vacqueyras, Château Des Roques 2020 <i>Rhône, France</i> S		£65
Barolo, Tenuta Pelassa 2018 <i>Piedmont, Italy</i> V S		£110
Brunello di Montalcino, La Togata 2017 <i>Tuscany, Italy</i> S		£125
Château Langoa Barton 2018 <i>Saint-Julien Bordeaux, France</i> S		£160

SPARKLING WINE

	125ml	Bottle
Rathfinny Classic Cuvée Brut, 2019 <i>East Sussex, England</i> V S	£16	£85
Rathfinny Rosé Brut, 2019 <i>East Sussex, England</i> V S	£20	£95
Rathfinny Blanc de Blancs, 2019 <i>East Sussex, England</i> V S		£120

WINE

CHAMPAGNE

	125ml	Bottle
Charles Heidsieck Brut Réserve NV 75cl	£18	£105
Charles Heidsieck Rosé Réserve NV V S	£26	£145
Charles Heidsieck Blanc de Blancs NV		£160
Pol Roger Vintage Rosé, 2015		£295
Champagne, France V S		
Dom Pérignon Brut, 2013		£450
Champagne, France V		
Louis Roederer 'Cristal' 2015		£595
Champagne, France V S BIO		

BEER by bottle (330ml)

Lucky Saint (non-alcoholic)	£7
Zen Pale Ale 4.5% ABV	£7
1936 Lager 4.7% ABV	£8

CIDER by bottle (330ml)

Dukeshill, handcraft traditional apple cider Scotland	£7
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SPIRIT

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The Lakes Gin	£12
Hayman's Old Tom	£12
Sipsmith	£12
Malfy con limone	£12
Sipsmith Sloe Gin	£12.5
Citadelle	£13
Tanqueray No.10	£13.5
Hendrick's	£13.5
108 Gin	£13.5
Bombay Premier Cru	£14
Roku Gin	£14
No.3	£14
Dulaman Maritime Irish	£14
Pink Pepper	£15
Monkey 47	£17

RUM

Mount Gay Eclipse	£11
Havana 3 yo	£11
Havana 7 yo	£11
Abelha Cachaca	£11
Gosling's Black Seal	£11
Flor De Cana 12 yo	£12
Sailor Jerry Spiced	£14
El Dorado 12 yo	£15
Diplomatico Reserva	
Exclusiva	£15
Flor De Cana 18 yo	£19
Zacapa 23 yo	£21
Havana Seleccion de	
Maestro	£21
Black Tod Navy	£99

VODKA

Ketel One	£12.5
Titos Vodka	£12
Belvedere	£13.5
Sauvella	£13
Sipsmith Vodka	£13
Ciroc	£14
Konik's Tail	£14
Grey Goose	£14.5
Stolichnaya Elit	£15

SPIRIT

COGNAC

Remy Martin 1738	
Accord Royal	£11
Courvoisier VSOP	£12.5
Pierre Ferrand 1840	
Formula	£14
Hennessy VSOP	£14
Hennessy XO	£37

AGAVE SPIRITS

Olmecca Altos Plata	£12
Don Julio Blanco	£14
Codigo Blanco	£16
Don Julio Reposado	£16
Casamigos Blanco	£16
Ojo De Dios Joven Mezcal	£16
Codigo Rosa	£17
Casamigos Reposado	£17
Don Julio Añejo	£17
Casamigos Mezcal	£19
Lost Explorer Espadin	
Mezcal	£22
Jose Curveo Reserva de la	
Familia	£31
Don Julio 1942	£45
Clase Azul Reposado	£47

ARMAGNAC

Baron de Sigognac	£12
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GRAPPA

Cividina	£11
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CALVADOS

Dupond Pays D'Auge	£15
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PISCO

Barsol	£13
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SPIRIT | WHISKEY/WHISKY

IRISH

Blended:

Jameson	£12
Jameson Stout Edition	£13

Single Malt

Connemara 10 yo	£14.5
Green Spot	£15
Red Breast 12 yo	£15.5
Red Breast 15 yo	£23

AMERICAN

Buffalo Trace	£11.5
Makers Mark	£13
Bulleit Bourbon	£13
Bulleit Rye	£13
Woodford Reserve	£14.5
Knob Creek	£14.5
Woodford Reserve Rye	£15
Jack Daniels Single Barrel	£16
Rittenhouse Rye 100 Proof	£19.5
Sazerac Thomas	£36

JAPANESE

Nikka From The Barrel	£17
Nikka Coffey Malt	£18
Hibiki Harmony	£20
Yamazaki 12 yo	£28

SCOTCH

Blended:

Johnnie Walker Black Label	£11
Ballentine's 17 yo	£17

ISLAY SINGLE MALT

Laphroaig 10 yo	£14
Laphroaig Quarter Cask	£16
Caol Ila 12 yo	£16
Ardbeg 10 yo	£16
Ardbeg Uigeadail	£19
Lagavulin 12 yo	£48
Lagavulin 16 yo	£20

SPEYSIDE SINGLE MALT

Glenlivet 12 yo	£14
Glenfiddich 12 yo	£14
Balvenie 12 yo	£17
Glenfiddich 15 yo Solera Vat	£18

SPIRIT | WHISKEY/WHISKY

HIGHLAND SINGLE MALT

Highland Park 12 yo (Orkney Island)	£14
Macallan Gold	£37
Fettercairn 12 yo	£16
Talisker 10 yo (Skye Island)	£16
Dalmore 12 yo	£18
Highland Park Dark Original (Orkney Island)	£21
Oban 14 yo	£22
Dalmore 15 yo	£32
Dalmore King Alexander III	£55
Macallan Rare Cask	£85

LIQUEUR APERITIF & VERMOUTH

Amaro Montenegro	£9
Mancino Rosso	£10
Italicus Rosolio di Bergamotto	£9
Lillet Blanc	£9
Aperol	£9
Campari	£9
Galliano	£9
Cynar	£9
Fernet Branca	£9

Jägermeister	£9
Mancino Secco	£10
Pimm's No.1	£9
Punt e Mes	£9
Amaretto Disaronno	£9
Baileys	£9
Cherry Heering	£9
Cointreau	£9
Frangelico	£9
Limoncello Luxardo	£9
Kahlúa	£9
Sambuca Luxardo Bianco	£9
Sambuca Luxardo Nero	£9
St-Germain	£9
Suze	£9
Benedictine	£9
Chambord	£9
Drambuie	£9
Grand Marnier	£10
Chartreuse Green/Yellow	£12
Mandarine Napoleon	£13
Pernod Absinthe	£13

COFFEE, TEA & NON-ALCOHOLIC

COFFEE*

Espresso	£4.75
Double Espresso	£5.25
Macchiato	£4.75
Double Macchiato	£5.25
Cortado	£4.75
Americano	£5.75
Flat White	£5.75
Cappuccino	£5.75
Latte	£5.75
Hot Chocolate	£5.25
Mocha	£5.75

SOFT DRINKS

Aqua Panna	£7
San Pellegrino	£7
Fresh Orange	£5
Pink Grapefruit	£5
Apple Juice	£5
Cranberry Juice	£5
Tomato Juice	£5
Pineapple Juice	£5

TEA £5.75

Earl Grey
English Breakfast
Green Tea
Jasmine Silver Needle
Fresh Mint Tea
Chamomile
Peppermint Leaf

SEEDLIP

Seedlip Spice 94	£10
Seedlip Grove 42	£10

LONDON ESSENCE £4.50

Indian Tonic
Bitter Orange & Elderflower Tonic
Grapefruit soda
Ginger Ale
Ginger Beer
Soda Water
White Peach & Jasmine Soda

In accordance with the Weights & Measures Act 1995 the measures for the sale of spirits on the premises is 50ml. Wines are served by glass at 175ml and champagne at 125ml. Wine is also available in 125ml serving and spirits are available in 25ml serving upon request. Wines may contain sulphites
**Our coffee is from Bailies Direct Trade Coffee who source their coffee from ethical and sustainable sources. *We use local water with 100% recyclable glass. All prices are inclusive of VAT.*