



## Home MARYLEBONE

BAR & NATURAL KITCHEN

Home bar and natural kitchen Marylebone, is located in the heart of Marylebone Village. Delivering a fresh and healthy food menu from breakfast to dinner alongside nutritious smoothies, an extensive wine list, crisp home brewed beers and house infused spirits and cocktails. The infusions are created in our lab kitchen in Marylebone, and go through a variety of processes which allow the alcohol to infuse with various botanicals, plants, fruits & spices thereby creating a unique flavour.

Each infusion is bespoke to Home Marylebone and each cocktail unique in its ingredients.

Home Marylebone also serves a wide range of craft beers which is regularly rotated to offer our customers the opportunities to taste the latest varieties. Including our own Home lager brewed in our cellar in Marylebone.

For wine lovers we have extensive grape varieties to suit every palate, with an exclusive list hand picked by us, and our dedicated wine suppliers Bibendum.

To top it all off and soak up some of that liquor we make some fantastic food, skilfully crafted by ex Le Caprice executive chef Reuben. Using only the finest organic, ethically sourced produce, and the knowledge gained from a life- time of being top of his game.

## Home MARYLEBONE

BAR & NATURAL KITCHEN

### DRINK MENU

HOME MARYLEBONE

79, Marylebone High Street W1U5JZ

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TAG US IN YOUR STORIES



Welcome to Home Marylebone.  
Your Destination for  
Dining, Drinks & Events!

Nestled in the heart of Marylebone High Street,  
Home Marylebone offers the perfect blend of  
delicious, wholesome food, handcrafted drinks,  
and a warm, inviting atmosphere.

Whether you're catching up with friends, enjoying a  
family meal, or simply unwinding with a coffee,  
we've got you covered.

Looking to host an event?

From intimate gatherings to private parties, our  
space is available for exclusive hire. Get in touch  
today to plan your perfect celebration!

## PRIVATE HIRE

CORPORATE EVENTS - CHRISTMAS PARTIES COCKTAILS -  
LUNCHES/DINNERS - WEDDINGS



Please visit our website and email to  
[events@mlglondon.com](mailto:events@mlglondon.com) - [benny@mlglondon.com](mailto:benny@mlglondon.com)  
for more information. Our dedicated team will be happy to assist you.



*Home*  
**MARYLEBONE**  
BAR & NATURAL KITCHEN

**DESSERT**

<u>Sticky toffee pudding</u> served with vanilla ice cream, stick sweet sauce	£5.90
<u>Lemon sorbet</u> served in skin	£6.70
<u>Pecan pie</u> served with whipped sweet cream	£6.60
<u>Dark chocolate brownie</u> served with vanilla gelato	£7.50
<u>New York cheesecake</u> served with winter berry compote	£8.00



Please inform your server about any allergy or intolerance.  
We can tailor our dishes/cocktails following your dietary requirements.  
A discretionary 12.5% of service charge will be added to the bill.

**BEFORE THE AFTER**

<u>Mixed nuts</u>	£4.50
<u>Rock salt and rosemary fire bread v</u> <u>Salsa Verdi mayonnaise mopping sauce</u>	£7.00
<u>Mixed marinated olives ve</u>	£5.50
<u>Chick pea hummus &amp; Beetroot tzatziki ve</u> <u>Warm London baked sour dough</u>	£7.00

**SMALL PLATES**

<u>Burrata v</u> Panzanella tomato, basil pesto, pine nuts	£12.00
<u>Flamed Halloumi v</u> Creamed aubergine, fused olive oil, toasted sesame seeds	£11.00
<u>Gamberoni Tigers</u> Giant prawns butterflied and marinated with fresh dill, garlic, lemon and sea salt. Red pepper mojo	£14.00
<u>Truffle fries</u> with parmesan and truffle oil	£8.50
<u>Bamboozled pork belly</u> Granny smith & Chilli marmalade	£9.50
<u>Mulled Brisket</u> Slow cooked in red wine, winter spices and chipotle, served with whipped Philly cheese and horseradish	£12.50
<u>Escalivada ve</u> Simply clay grilled Mediterranean vegetables, yellow pepper tapenade and fused olive oil	£9.50
<u>Cauliflower wings v</u> Sweet and sour Korean glaze with Canadian maple	£10.00
<u>Lemon snap chicken</u> Flame grilled with ginger, garlic and coriander, beetroot slaw	£9.50

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## WHITE WINE

	175ML	250ML	BOTTLE
Sauvignon Blanc (Chile)	£10.25	£12.90	£38.00
Trebbiano (Italy)	£8.90	£10.50	£31.00
Pinot Grigio (Italy)	£9.90	£13.50	£38.50
Chardonnay (Chile)	£15.00	£18.00	£46.00
Sauvignon Blanc (N. Zealand)	£14.00	£16.20	£48.00
Gavi (Italy)	£14.00	£17.00	£49.00
Stellenrust Chenin Blanc Fairtrade (S. Africa)			£45.00
Messa Vermentino (Italy)			£45.00



## ROSE WINE

	175ML	250ML	BOTTLE
Grenache Rose Pays DOC (France)	£9.20	£11.80	£34.50
Rioja Rosato (Spain)	£9.70	£13.20	£39.00
Rock Angel Côtes de Provence (France)			£75.00

## WHISKEY

	ABV	25 ml
Lagavulin 16yrs	43	£10.45
Glenmorangie 10yrs	40	£7.50
Dalwhinnie 15yrs	43	£8.00
Nikka Single Barrel	51.4	£9.00
Oban 14 yrs	43	£10.90
Dewars 12yrs	40	£7.90
Balvenie 14yrs	43	£9.50
Dead Rabbit	44	£7.50
Cragganmore 12yrs	40	£7.90
Jameson's	40	£6.80
Dalmore 12yrs	40	£8.90
Rittenhouse Rye 100 bib	50	£8.50
Laphroaig 10yrs	40	£7.40
Sazerac Straight Rye	45	£8.60
Yamazaki 12yrs	43	£18.00
Balvenie 12yrs	40	£8.90

## BOURBON

	ABV	25 ml
Woodford Reserve	43.2	£7.90
Buffalo Trace	40	£7.00
Jack Daniels	40	£6.50
Bulleit Bourbon	45	£7.90
Makers Mark	45	£7.40
Bulleit Rye	45	£8.10
Gentleman Jack	40	£7.30
Eagle Rare 10yrs	45	£7.40
Knobb Creek	50	£7.70
Four Roses	45	£7.50

## VODKA

	ABV	25 ml
House Vodka	37.5	£6.90
Black Cow	40	£7.20
Reyka	40	£6.90
Grey Goose	40	£8.10
Belvedere	40	£8.00

## TEQUILA

	ABV	25 ml
House Tequila	40	£6.50
Mezcal Union	40	£6.90
Casamigos Reposado	40	£7.70
Casamigos Rosa	40	£7.90

All our wine are available on 125ml glass upon request.





## GIN

	ABV	25 ml
Aviation	42	£7.60
Elephant	45	£7.80
Barentsz	43	£7.00
Fishers	44	£7.50
Theodore	43	£7.70
Hendricks	41.4	£6.90
Bloom	40	£6.80
Millers	40	£7.20
Bombay	40	£7.60
Monkey 47	47	£8.00
Arber	37.5	£6.30
Botanist	46	£7.00
Ophir	40	£6.90
Brooklyn	40	£6.90
Portobello Road	42	£6.90
Brockman	40	£7.50
Ramsbury	40	£7.30
Cambridge	42	£7.20
Sipsmith	41.6	£6.90
Citadella	41.5	£7.30
Silent Pool	43	£7.40
Tanqueray 10	47.3	£7.50
Gordon's 0% (mixer included)	0%	£8.95

## RUM

	ABV	25 ml
Bacardi White	37.5	£6.90
Kraken	40	£7.00
Bacardi 8yrs	40	£7.00
Captain Morgan dark	40	£7.00
Diplomatico ECL	40	£12.00
Ron Zacapa 23	40	£12.00
El Dorado 12yrs	40	£7.80
Captain Morgan white	37.5	£6.80
Havana 7yrs	40	£7.20

## Other Spirits & Liquors

	ABV	25 ml
Pierre Ferrand	40	£5.80
Luxardo Sambuca Nera	38	£5.50
Disaronno	28	£5.70
Jagermeister	35	£5.70
Baileys	17	£6.20
Campari	25	£5.10
Pimm's	25	£5.40
Courvoisier VSOP	40	£6.90

## RED WINE

	175ML	250ML	BOTTLE
Merlot (Chile)	£9.00	£12.00	£34.00
Sangiovese (Italy)	£8.60	£10.80	£31.00
Shiraz (S. Africa)	£9.50	£13.00	£42.00
Malbec (Argentina)	£10.50	£15.00	£43.00
Rioja (Spain)	£12.00	£15.50	£44.50
Montepulciano d'Abruzzo 2019 (Italy)			£46.00
Chianti Rufia Fattoria di Basciano (Italy)			£48.00
Argento Altamira Malbec (Argentina)			£50.00
Primitivo Orgagna (Italy)			£58.00



## SPARKLING WINE

	125ML	BOTTLE
Prosecco DOC (Italy)	£9.90	£39.00
Jeio Prosecco Rose (Spain)	£11.50	£44.00
A Touch of Sparkle by Chapel Down (England)	£13.70	£58.00

## CHAMPAGNE

	BOTTLE
Etienne Dumont NV (France)	£90
Taittinger Brut Reserve NV (France)	£125

All our wine are available on 125ml glass upon request.



## HOME INFUSION £6.50 - 25ml

Caramel Tequila - Passion fruit Vodka  
 Orange Tequila - White Chocolate Vodka  
 Pineapple Tequila - Citrus Vodka - Apple rum - Rhubarb Vodka -  
 Banana Rum - Pear Chili Cognac Coffee Rum - Blueberry &  
 maple Bourbon  
 Cherry Rum - Nutella Brandy Butter-washed Rum Apricot Brandy  
 - Chili Gin - Strawberry Cachaça

## SIGNATURE COCKTAILS £13.95

Rhubarb Negroni  
 Rhubarb infused gin, Campari, Vermouth

Pineapple Margarita  
 Pineapple infused tequila, Triple sec, lime juice

Lavender Gin Martini  
 Lavender infused gin, Butterfly pea syrup,  
 lemon juice, egg white or aquafaba

Home Bellini  
 Strawberry infused vodka, Prosecco

Espresso Tequilatini  
 Coffee infused tequila, coffee rum, espresso,  
 vanilla syrup

## CLASSIC COCKTAILS £14.50

Classic cocktails available upon request

## Spirits of Ecstasy Gin Serves £14.50

Handmade with organic botanicals in Marylebone. Served with tonic, ice and garnish.

Cucumber Gin  
 Blueberry and Vanilla Gin  
 Clementine and Rosemary Gin  
 Rhubarb and Blackberry Gin  
 Peach and Orange Gin  
 Wild Berry Gin

All our staff are trained mixologist and can make all the classic cocktails as long as we have ingredients.  
 Please inform your server of any allergies or intolerances before you order.

## BEER AND CIDER

	PINT	HALF PINT	BOTTLE
Home Lager (Pilsner)	£6.95	£3.50	
Camden Hells Lager	£7.90	£4.00	
Salt Loom Pale Ale	£7.90	£4.00	
Madri	£7.90	£4.00	
Guinness	£7.10	£3.90	
Guinness 0% (can)			£7.40
Cornish Orchards Cider	£6.95	£3.50	
Sol			£6.50
Heineken 0%			£6.00
Rekorderling Cider (Wild berry or Strawberry & lime)			£6.95
Peroni (Gluten Free available)			£6.30

## SOFT DRINK

	330ML	750ML
Still/ Sparkling Water	£3.75	£4.75
	HALF PINT	PINT
Orange	£3.50	£4.50
Lemonade	£3.50	£4.50
Pineapple	£3.50	£4.50
Coca-Cola	£3.50	£4.50
Apple	£3.50	£4.50
Diet Coke	£3.50	£4.50
Cranberry	£3.50	£4.50
Lime & Soda	£2.50	£3.50
Pink Grapefruit	£3.50	£4.50
Red Bull	£4.20	
Tomato	£3.50	£4.50

## BOTTLED SOFT DRINK

ALL £3.50 - 200ml

Tonic Water  
 Elderflower Tonic Water  
 Light Tonic Water  
 Ginger Ale  
 Lemon Tonic Water  
 Ginger Beer  
 Coca- cola  
 Diet coke - Coke zero

