Weekday

2-4-1 Mon - Fri / 12PM - 5PM
On all signature cocktails

Kitchen times: 12-9pm

Rhubarb Negroni **Pineapple Margarita** **Lavender Gin Martini**

Home Bellini **Espresso Tequilatini**

SMALL PLATES

Organic vine tomato bruschetta with burrata(V) Organic vine tomato and roasted pepper served on ciabatta 13.50

Beetroot cured smoked salmon Beetroot and gin cured smoked salmon with buttermilk soda bread, sweet cider pickles, Philly and chives 14.95

Stuffed Mushroom (Vg) Mushroom stuffed with pine nuts, breadcrumbs, mint and raisins, served with tomato sauce 15.50

Buffalo cauliflower wings(v) Sweet and sour Korean glaze with Canadian maple 10.50

Harissa chicken skewers Chicken seasoned with harissa and served on skewers 12.50

Macaroni Cheese, rich creamy cheese sauce, baked until golden brown 9.50

LARGE PLATES

IPA Fish & chips Fat chips, mushy marrowfat peas, burnt lemon and tartare sauce 21.00

Steelhead trout Scottish-reared organic sea trout baked in lemongrass and thyme butter, with maple-glazed winter roots and buttered sprouts 26.95

Brisket pie Tender, slow-braised beef brisket in a rich, savoury gravy, topped with golden, flaky puff pastry served with winter greens 22.50

Redefined Meat Burger!(v) Pan seared veggie burger, Applewood cheese, sauerkraut, tomato jam, vegan mayonnaise and English garden watercress, fries 18.50

Feta & Orange Salad (v) Rocket, beets, pistachio, endive sweet house vinaigrette 14.50 (Add chicken 6)

220g Highland Flat iron Steakhouse deli chips, dressed peppery watercress 25.00

Confit duck leg Gressingham confit duck and mulled brisket with spring onion and chive champ, and tenderstem broccoli 25.95

The Marylebone stack Our ground steak burger stacked with sauerkraut, American cheese, tomato Jam, English garden watercress, our own Harlem inspired burger sauce and fries 20.00

Slow-Braised Beef Cheeks Slow-braised beef cheeks with mixed greens, creamy truffle potatoes and gravy 28.50

PIZZA

Margherita, San Marzano & Fior di latte 15.00

Fungi Bianco Fiore de latte, Portobello mushrooms, truffle oil 18.00

Diavoletta Fiore de latte, panzanella tomato, salami, spicy pepperoni 18.50

The Marylebone High street Fiore de latte, salsa, hickory bacon, egg 19.50

Prosciutto & Fungi Fiore de latte, porcino mushrooms, Italian ham & tomato 18.50

Vegetariana Fiore de latte,grilled Mediterranean vegetables & tomato 17.00

Gluten Free Base 1.50 | Vegan Cheese 1.50

Rainbow slaw 4.50 Spring greens 4.50 Fat chips 6.00
Skin on fries 5.50 Home grown salad 4.50 Truffle fries 8.50

If you have a food allergy or special dietary requirement please inform a member of staff before you order.
A discretionary 12.5% service charge will be added to your bill.

SATURDAY

2-4-1 Mon - Fri / 12PM - 5PM
On all signature cocktails

Kitchen times: 12-10pm

Rhubarb Negroni **Pineapple Margarita** **Lavender Gin Martini**

Home Bellini **Espresso Tequilatini**

SMALL PLATES

Organic vine tomato bruschetta with burrata(V) Organic vine tomato and roasted pepper served on ciabatta 13.50

Beetroot cured smoked salmon Beetroot and gin cured smoked salmon with buttermilk soda bread, sweet cider pickles, Philly and chives 14.95

Stuffed Mushroom (Vg) Mushroom stuffed with pine nuts, breadcrumbs, mint and raisins, served with tomato sauce 15.50

Buffalo cauliflower wings(v) Sweet and sour Korean glaze with Canadian maple 10.50

Harissa chicken skewers Chicken seasoned with harissa and served on skewers 12.50

Macaroni Cheese, rich creamy cheese sauce, baked until golden brown 9.50

LARGE PLATES

IPA Fish & chips Fat chips, mushy marrowfat peas, burnt lemon and tartare sauce 21.00

Steelhead trout Scottish-reared organic sea trout baked in lemongrass and thyme butter, with maple-glazed winter roots and buttered sprouts 26.95

Brisket pie Tender, slow-braised beef brisket in a rich, savoury gravy, topped with golden, flaky puff pastry served with winter greens 22.50

Redefined Meat Burger!(v) Pan seared veggie burger, Applewood cheese, sauerkraut, tomato jam, vegan mayonnaise and English garden watercress, fries 18.50

Feta & Orange Salad (v) Rocket, beets, pistachio, endive sweet house vinaigrette 14.50 (Add chicken 6)

220g Highland Flat iron Steakhouse deli chips, dressed peppery watercress 25.00

Confit duck leg Gressingham confit duck and mulled brisket with spring onion and chive champ, and tenderstem broccoli 25.95

The Marylebone stack Our ground steak burger stacked with sauerkraut, American cheese, tomato Jam, English garden watercress, our own Harlem inspired burger sauce and fries 20.00

Slow-Braised Beef Cheeks Slow-braised beef cheeks with mixed greens, creamy truffle potatoes and gravy 28.50

PIZZA

Margherita, San Marzano & Fior di latte 15.00

Fungi Bianco Fiore de latte, Portobello mushrooms, truffle oil 18.00

Diavoletta Fiore de latte, panzanella tomato, salami, spicy pepperoni 18.50

The Marylebone High street Fiore de latte, salsa, hickory bacon, egg 19.50

Prosciutto & Fungi Fiore de latte, porcino mushrooms, Italian ham & tomato 18.50

Vegetariana Fiore de latte,grilled Mediterranean vegetables & tomato 17.00

Gluten Free Base 1.50 | Vegan Cheese 1.50

Rainbow slaw 4.50 Spring greens 4.50 Fat chips 6.00
Skin on fries 5.50 Home grown salad 4.50 Truffle fries 8.50

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SUNDAY

2-4-1 Mon - Fri / 12PM - 5PM
On all signature cocktails

Kitchen times: 12-9pm

Rhubarb Negroni | Pineapple Margarita | Lavender Gin Martini

Home Bellini | Espresso Tequilatini

SMALL PLATES

Organic vine tomato bruschetta with burrata(V) Organic vine tomato and roasted pepper served on ciabatta 13.50

Beetroot cured smoked salmon Beetroot and gin cured smoked salmon with buttermilk soda bread, sweet cider pickles, Philly and chives 14.95

Stuffed Mushroom (Vg) Mushroom stuffed with pine nuts, breadcrumbs, mint and raisins, served with tomato sauce 15.50

Buffalo cauliflower wings(v) Sweet and sour Korean glaze with Canadian maple 10.50

Harissa chicken skewers Chicken seasoned with harissa and served on skewers 12.50

Macaroni Cheese, rich creamy cheese sauce, baked until golden brown 9.50

SUNDAY ROAST

All our roasts are served with roasted root vegetables, greens, roast tatties, Yorkshire pudding and lashings of gravy

Roast Sirloin of beef 24.00

Roast shoulder of Lamb 24.00

Half roasted chicken with English garden herbs 19.95

Roast pork belly 19.95

Vegetable wellington 18.50

PIZZA

Margherita, San Marzano & Fior di latte 15.00

Fungi Bianco Fiore de latte, Portobello mushrooms, truffle oil 18.00

Diavoletta Fiore de latte, panzanella tomato, salami, spicy pepperoni 18.50

The Marylebone High street Fiore de latte, salsa, hickory bacon, egg 19.50

Prosciutto & Fungi Fiore de latte, porcino mushrooms, Italian ham & tomato 18.50

Vegetariana Fiore de latte,grilled Mediterranean vegetables & tomato 17.00

Gluten Free Base 1.50 | Vegan Cheese 1.50

Rainbow slaw 4.50 Spring greens 4.50 Fat chips 6.00
Skin on fries 5.50 Home grown salad 4.50 Truffle fries 8.50

We are now taking bookings for Christmas!
Please email Events@mlglondon.com

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Home MARYLEBONE
BAR & NATURAL KITCHEN

DESSERTS

Kitchen times: 12-10pm

Desserts
Pecan Pie, served with Whipped Sweet Cream 8.50
Chocolate Brownie, served with Vanilla Ice cream 9
Cherry and chocolate Vegan Cheesecake served with winter fruit Compote 9.50
Lemon Sorbet, served in a lemon Skin 9
Scoop of ice cream; Vanilla, Chocolate, Strawberry, Caramel

Coffee's
Americano 3.50
Cappuccino 3.90
Late 3.90
Flat white 3.
Espresso/Double Espresso 3/3.5
Double Espresso 3.50
Mokka 3.90
Macchiato 3.90
Babycino 3.50
Hot Chocolate 4.50
Optional Syrups-Vanilla Caramel Ginger Almond

Teas
Chamomile 3.50
English Breakfast 3.50
Green Tea 3.50
Peppermint 3.50
Earl Grey 3.50
Fresh Mint 3.50
Milk Alternatives- Oat, Almond, Soya, Coconut

Something stronger?
Bailey's Late 9
Irish Coffee, Jamesons 9
Chilli Nutella Brandy Hot Chocolate 10

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