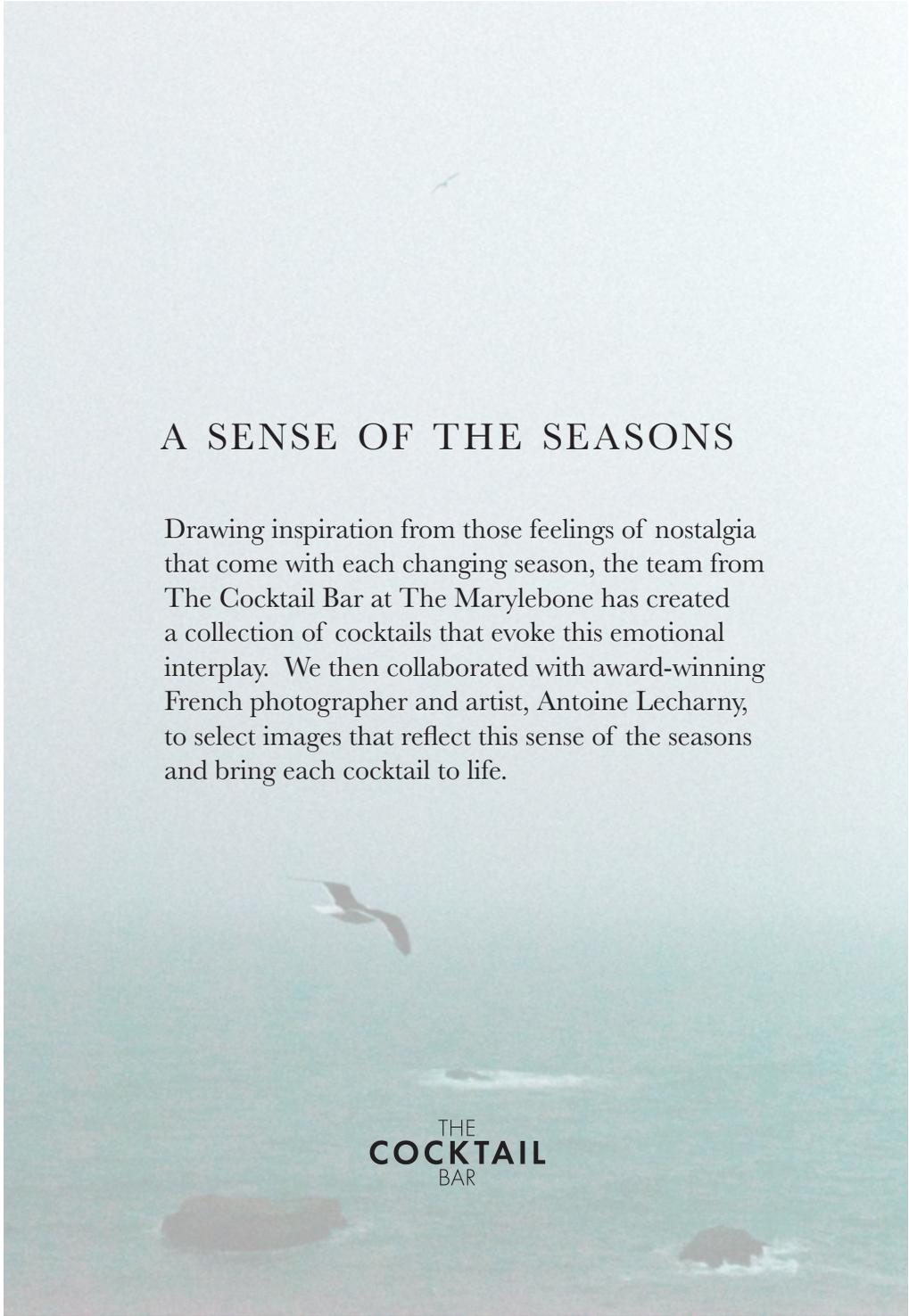


A Sense of the Seasons

Cocktails





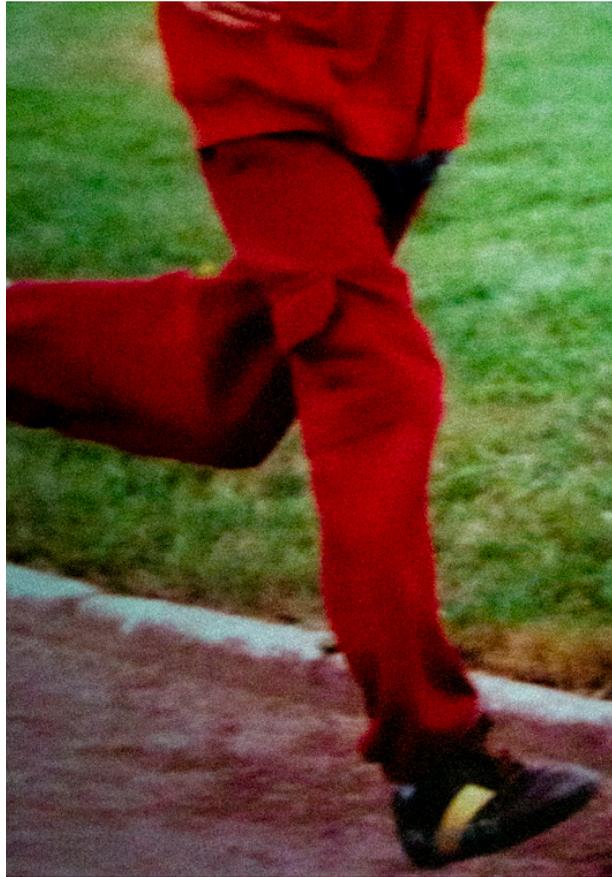
A SENSE OF THE SEASONS

Drawing inspiration from those feelings of nostalgia that come with each changing season, the team from The Cocktail Bar at The Marylebone has created a collection of cocktails that evoke this emotional interplay. We then collaborated with award-winning French photographer and artist, Antoine Lecharny, to select images that reflect this sense of the seasons and bring each cocktail to life.

THE
COCKTAIL
BAR



SPRING



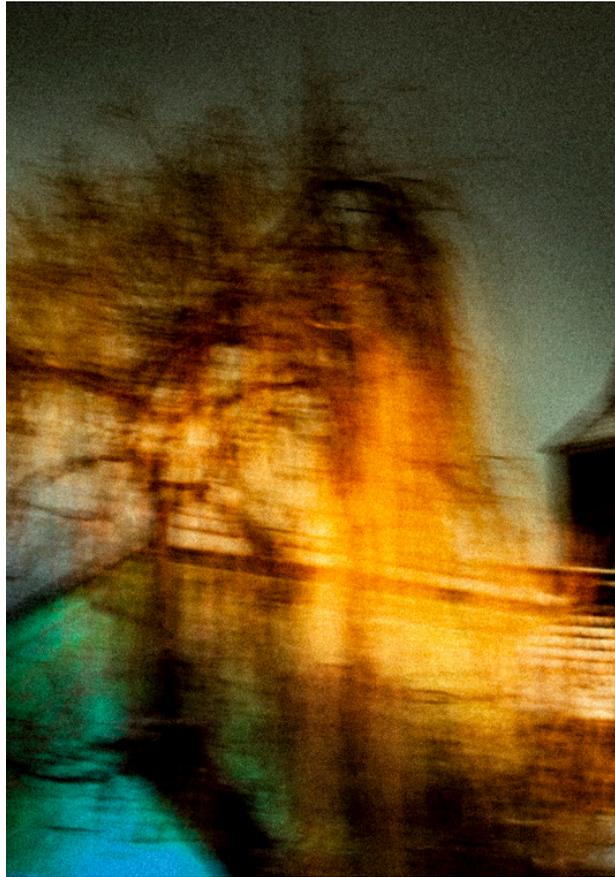
AWAKE, KICKS ON - IN CLEAN, SWIFT STRIDES THE ATHLETE
SPRINGS INTO ACTION

SOUR | SWEET | BITTER | SPICED

THE ATHLETE

Hendrick's Flora Adora
Savoia Americano Rosso Amaro Dolce
Grapes & Green Tea Shrub
Citrus
Smoked bubble

£18



IN JAPAN PLUM TREES BLOSSOM EARLY WHERE, LEGEND HAS IT,
THEIR FRUIT GIVES STRENGTH TO THE IMMORTALS

SOUR | SPICED | SWEET | BITTER

IMMORTAL

Sesame Oil Roku Gin

Umeshu Choya

Citrus

Demerara & Matcha Nectar

Egg White

Green Dust

£18



NOSES TOUCH, HEADS UP, TWO SPIRITS COMPETE LIKE
KENTUCKY DERBY WINNERS

SALTY | SOUR | BITTER

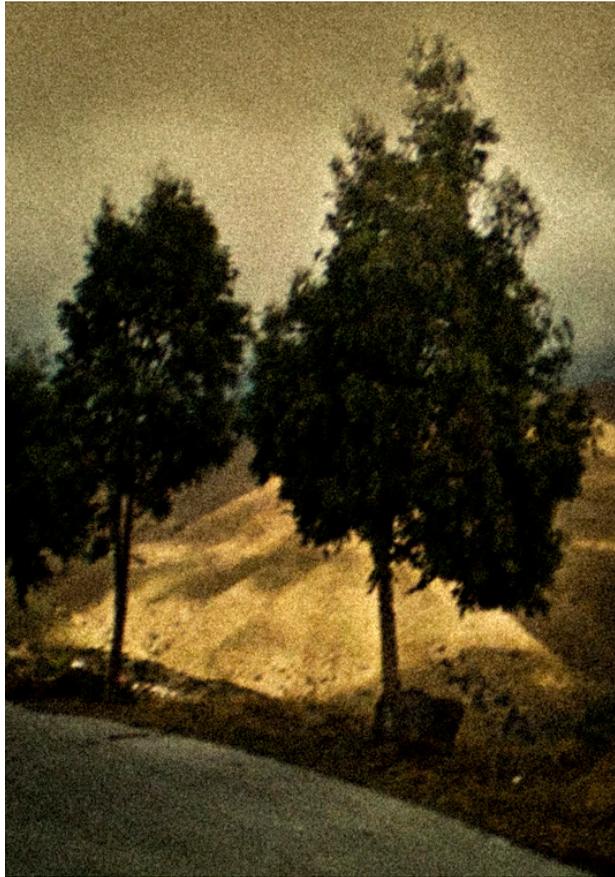
DERBY HAT 🍷

Buffalo Trace & Talisker

Grapefruit

Honey, Rooibos & Fennel

£18



LIKE A MIRROR IMAGE BUT CURIOUSLY CONTRASTING IN
ESSENCE; SPRITZ WITHOUT SPIRITS

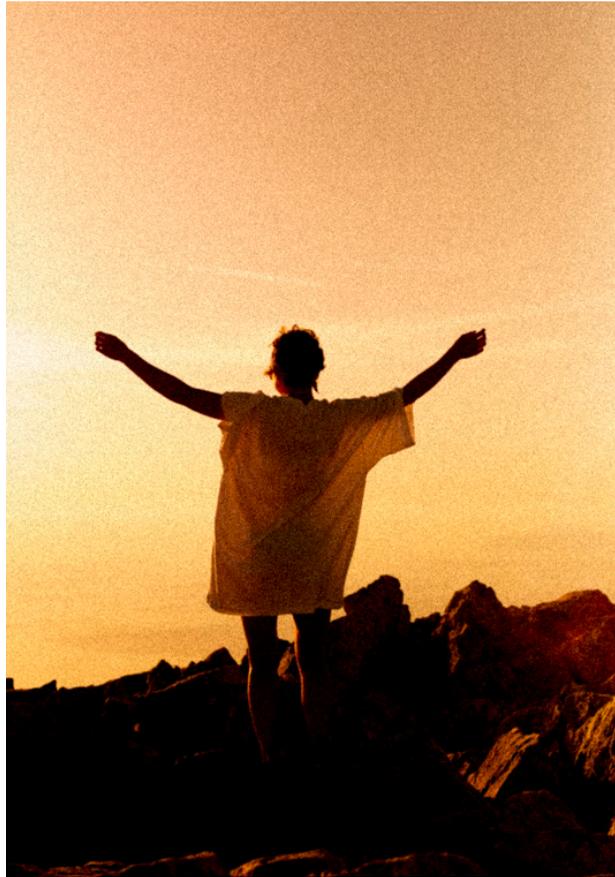
SOUR | CRISP | SWEET | BITTER

DOPPELGÄNGER ☞

Non-alcoholic

Lyre's Orange Spritz Cordial
London Essence Blood Orange &
Elderflower Tonic Water

£12



OPEN ARMS AND HEAD THROWN BACK, SIP A MARIGOLD LIBATION
TO THE SETTING SUN

ZESTY | SWEET | FLORAL | SOUR

THE ALTAR 𐌆

Bruxo X Mezcal

Tepache: Pineapple, Beetroot,

Marigold & Grapefruit

Agave Nectar

Citrus

Pickled Beetroot

£18

SUMMER





CELTIC BIRTHSTONE EMERALD EVOKES IRELAND'S STORIED LANDSCAPE, CAPTURED IN A CRYSTAL-CLEAR, PURE GREEN DRAFT

EMERALD ▣

Sauvelle Vodka

Melon Liqueur

Dupont Calvados

Mastiha

Citrus

Spirulina

Coral

£19

SILKY | SWEET | WARM | UMAMI



SWEET TALES OF SURPRISE AND THE UNEXPECTED; POPCORN,
CITRUS AND SALT FOR MARGARITA MINUS THE AGAVE

SOUR | SWEET | SPICED

POP~ITA ☐

Non-alcoholic

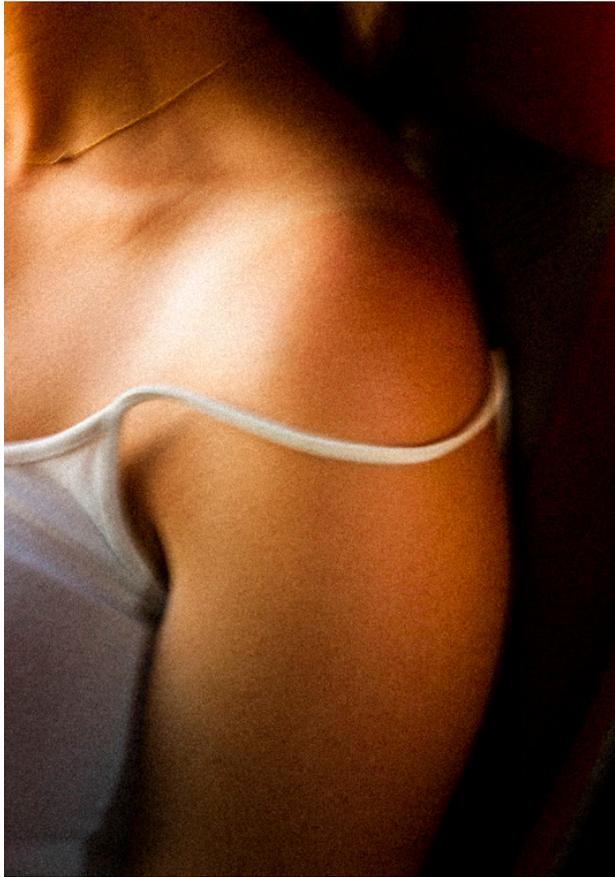
Seedlip Spice 94

Popcorn Honey

Citrus

Maldon Salt

£12



BAJAN FABLE OR FEVER DREAM OF THE FINEST RUMS?

UMAMI | MELLOW | SWEET | FRUITY

LA DIABLESSE

Plantation 3 Stars Rum

Eminente Reserva Rum

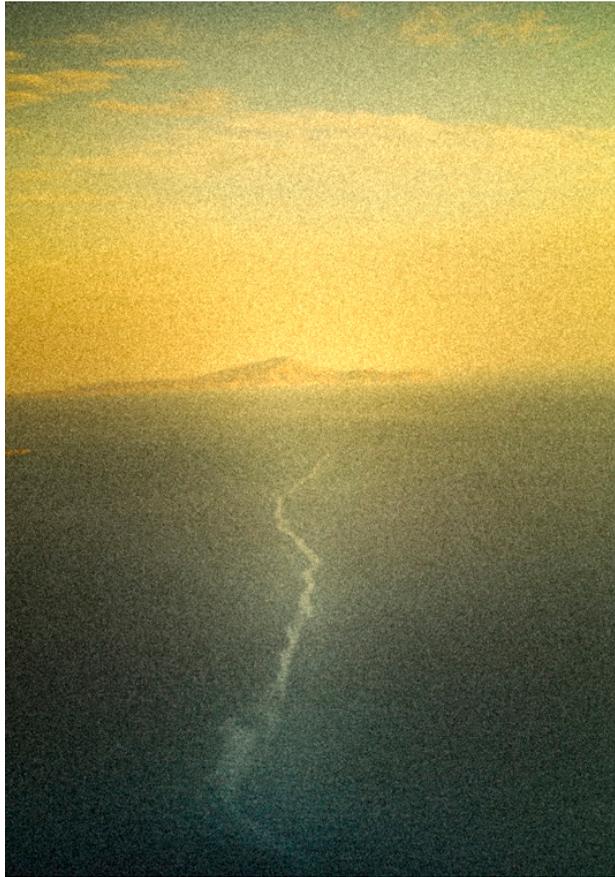
Abelha Cachaça

Miso & Strawberry Nectar

Citrus

Fruity Cracker

£18



THE FORCE OF A SUMMER STORM SWEEPS IN ON A ZESTY
FLORAL WAVE

TROPICAL | SWEET | FLORAL

LA JEFA ☐

Non-alcoholic

Lemongrass & Soya Nectar

Coconut Water

Citrus

London Essence Peach

& Jasmine Soda

£12



AUTUMN



LOW GOLDEN RAYS EASE INTO A ROMAN AUTUMN, A RACE TO THE COAST FOR ONE LAST
SPLASH BEFORE SUNDOWN

ROMAN HOLIDAY ☐

Italicus Rosolio di Bergamotto

Tanqueray Gin

Noilly Prat Dry Vermouth

Sherry

Olive Brine

Dried Apricot

£18

SALTY | DELICATE | BITTER | SPICED



THE LEAVES OF CONCEALMENT, THE FRUIT OF ABUNDANCE AND THE SACRED FIG

ENIGMA ☐

non-alcoholic

Matcha Nectar Apple

Fig Leaves Soda

Citrus

Olive Brine

£12

FRUITY | SWEET | MELLOW | SALTY



FOR THE LOVED-UP THAT CAREER ROUND THE AMALFI COAST; SALTY AIR REDOLENT
OF LEMON AND WILD FENNEL

FELICITÀ

House Fennel Limoncello

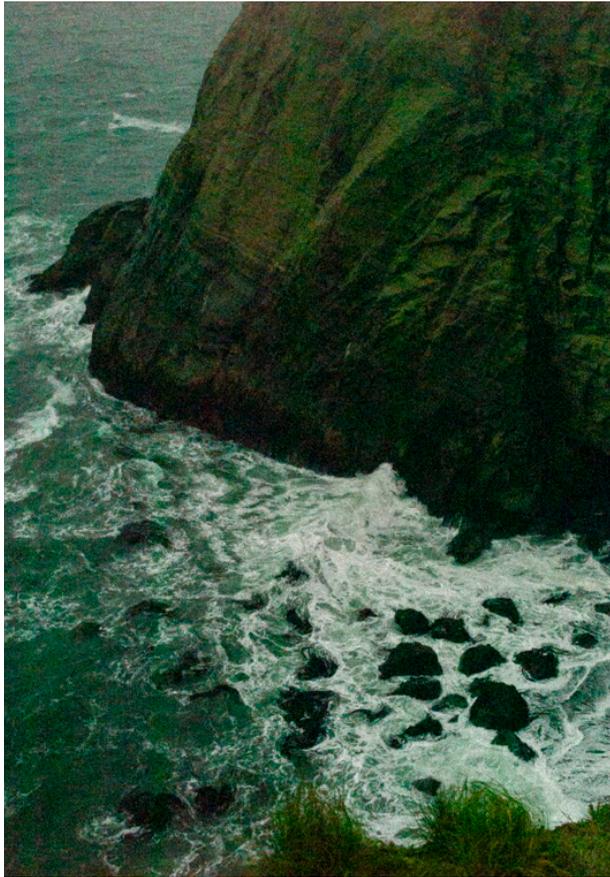
Malfy Con Limone Gin

Perrier Jouët Champagne Grand Brut

Fino Nectar

£18

SALTY | DELICATE | BITTER | SPICED



MYTHICAL SELKIES SWIM AS SEALS ALONG THE IRISH COAST, THEN
TURN TO HUMAN ON LAND, TO WOO

SALTY | DELICATE | BITTER | SPICED

SELKIE ȷ

Basil & Lemon Belvedere Vodka

Dulaman Irish Maritime Gin

House Mustard Vermouth

Ms. Better's Cypress Bitters

Seaweed Chips

£18



WINTER



NOSTALGIA BY WAY OF PEANUT BUTTER AND JELLY REIMAGINED
FOR THE ADULTS

UMAMI | FRUITY | SPARKLING | SOUR

LUNCHBOX ☐

Peanut Butter Roe & Co Irish Whiskey

Sipsmith Sloe Gin

Briottet Crème de Figue

Citrus

Perrier Jouët Champagne Grand Brut

Red Coral

£22



THE ANCIENT WORLD REVERED BLACK WINTER TRUFFLES AND OFFERED THEM TO THE GODS

UMAMI | BITTER | SPICED

THE OFFERING ▮

Truffle Pierre Ferrand Cognac 1840

Rittenhouse Rye Whiskey

House Pandan Leaves Vermouth

Bitters

£20



HIDDEN IN HEATHERY PEAKS BESIDE DARK LOCHS, SCOTTISH
OUTLAW ROB ROY'S BOOTY

SWEET | BITTER | FRUITY

PRINCE OF THIEVES Ƴ

Johnnie Walker Gold Label
Shiso Leaves & Thai Basil ~
Selvatiq Vermouth
Amaro di Angostura
Bitters

£18



THE PUCKISH ILLUSIONEER PLAYS WITH YOU, LEADING YOU FROM
ONE SCENT TO ANOTHER

UMAMI | FRUITY | BITTER

SMOKE AND MIRRORS ▮

Smokehouse Rock and Rye liqueur

Fig Amaro

Apricot Brandy

Bitters

£18

ANTOINE LECHARNY

Photography

Antoine Lecharny is a French photographer and visual artist. Born in 1995, his work has been exhibited in France and all over the world, and has won numerous awards. In 2022, his series *Côté Fenêtre* and *Sous terre* became part of the Marin Karmitz photographic collection. Winner of the 2021 Audi Talents prize with Henri Frachon, Antoine recently exhibited his sculptural project *Trou, Triangle, Jong doucine and Dissonance* at the Palais de Tokyo in Paris.

The Marylebone

47 Welbeck Street

London W1G 8DN

+44 20 7486 6600

doylecollection.com/hotels/the-marylebone-hotel

If you have any allergies or intolerances please let the bar team know and they will endeavour to modify the cocktails to suit your needs. This menu is available for purchase, please ask a member of the team.

Created for The Doyle Collection by Rivington Bye, rivingtonbye.com

THE MARYLEBONE

DOYLE COLLECTION • LONDON