



**THE MARIAN
ANDERSON**

Food, Wine & Cocktail Menu

THE MARIAN ANDERSON

Bar Food

NIBBLES

Gordal Olives - 4

Sourdough, Butter, Radishes - 4

Cheese Toastie, Piccalilli - 6

SMALL BITES

Mac and Cheese - 8

Salt and Pepper Squid, Nuoc Cham Mayo - 8

Terayki Chicken - 9

Soup of the Day - 6

Chorizo Croquettes, Sriracha Mayo - 8

Arancini with Parmesan & Romesco Sauce - 8

MAINS

Sirloin Steak Sandwich, fries & Salad - 12

Bone Marrow Smash Burger, Cheese etc, Chips - 14

Vegan Burger, Vegan Cheese etc, Chips - 12

Chicken Caesar Salad - 13

Slow Cooked Beef Stew with Creamy Mashed Potato - 14

Sirloin Steak with Chips & Salad - 22

Fish & Chips with Mushy Peas - 14

SIDES

Side Salad - 5

Chips - 5

DESSERT

Triple Chocolate Brownie with Vanilla Ice Cream - 6

Sticky Toffee Pudding & Salted Caramel Ice Cream - 7

THE MARIAN ANDERSON

Cocktails

ESPRESSO MARTINI

Vodka + Kahlúa + Espresso

£ 10.00

MARGARITA

Tequila + Cointreau + Lime

£ 11.00

SPICY MARGARITA

Tequila + Cointreau + Lime + Fresh Jalapeño
Pepper

£ 11.00

NEGRONI

Gin + Campari + Vermouth

£ 11.00

GIMLET

Gin + Lime Syrup

£ 9.00

COSMOPOLITAN

Vodka + Cointreau + Cranberry + Lime

£ 11.00

SIDE CAR

Cognac + Cointreau + Lemon

£ 11.00

EASTERN STANDARD

Vodka/Gin + Lime + Cucumber + Mint

£ 9.00

TOM COLLINS

Gin + Lemon + Soda Water

£ 9.00

OLD FASHIONED

Bourbon/Rye + sugar syrup orange bitters

£ 10.00

BEE'S KNEES

Gin + honey syrup + Lemon juice

£ 9.00

MOSCOW MULE

Vodka + Ginger Beer + Lime

£ 9.00

FRENCH 75

Gin + Lemon + Prosecco

£ 10.00

BLOODY MARY

Vodka + Tomato Juice + Worcestershire
Sauce, Tabasco, Celery salt and pepper

£ 11.00

THE MARIAN ANDERSON

Wines

SPARKLING

	125ML	BOTTLE
Les Fleurs Blanches Vin Mousseaux, Vin De France <i>Airen, Chardonnay</i>	6.00	27.00
ST JOHN Crémont 2018, Languedoc <i>Chardonnay, Chenin Blanc</i>		38.00
Bollinger Special Cuvee NV, Aÿ <i>Chardonnay, Pinot Noir, Pinot Meunier</i>		90.00

WHITE

	175ML	250ML	BOTTLE
The Rambler White, South Africa, Western Cape, NV <i>Chenin Blanc, Voigner, Grenache Blanc, Semillion</i>	5.00	6.00	19.00
Il Badalisc Pinot Grigio 2020, Italy, DOC Delle Venezie <i>Pinot Grigio</i>	6.00	8.00	23.00
Camillona Sauvignon Blanc 2019, Italy, Piemont <i>Sauvignon Blanc</i>	7.00	10.00	27.00
L'Ormarine Duc de Morny, 2020 Picpoul de Pinet, Languedoc <i>Picpoul</i>	7.00	10.00	29.00
St. JOHN Bordeaux Blanc 2019, Bordeaux <i>Sauvignon Blanc, Sémillon</i>			31.00
Gavi di Gavi Santa Sareffa 2020, Piemont, Italy <i>Cortese</i>			33.00
St. JOHN Mâcon Village 2017, Burgundy <i>Chardonnay</i>			36.00
Sara, Renegade Urban Winery, Essex <i>Chardonnay</i>			40.00
Rahul 2020 (Skin Contact), Renegade Urban Winery, Hertfordshire <i>Bachus</i>			42.00
JOHN Bourgogne Blanc 2016, Burgundy <i>Chardonnay</i>			45.00

RED

	175ML	250ML	BOTTLE
Borgia Garnacha, 2019, Spain, Campo de Borja <i>Garnacha</i>	5.00	7.00	19.00
Silver Myn Argentum, 2020 South Africa, Stellenbosch <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	6.00	8.00	23.00
Le Petit Chat, Malin, France <i>Grenache, Shiraz/Syrah, Carignan</i>	6.00	8.00	23.00
La Perdrix Solitaire Malbec, Pays d'Oc 2018 <i>Malbec</i>	7.00	10.00	28.00
Artesa Crianza 2019, Rioja Spain <i>Tempranillo</i>			30.00
St. JOHN Rouge 2019, Languedoc <i>Cabernet Sauvignon, Syrah</i>			33.00
St. JOHN Claret 2018, Bordeaux Superieur AOC <i>Merlot, Cabernet Sauvignon</i>			35.00
St. JOHN Bien Autre 2016 <i>Grenache, Syrah</i>			38.00
St. JOHN Mâcon 2019, Burgundy <i>Pinot Noir, Gamay</i>			40.00
Gary 2020, Renegade Urban Winery, Altrepo Pavese <i>Pinot Noir</i>			45.00
St. JOHN Bourgogne Rouge 2019, Burgundy <i>Pinot Noir</i>			45.00

THE MARIAN ANDERSON

Spirits

ROSE	175ML	250ML	BOTTLE
Mirabello Pinot Grigio Rose <i>Pinot Grigio</i>	5.00	7.00	19.00
St JOHN Beausoleil Rose 2020, Languedoc <i>Grenache</i>	7.00	10.00	27.00
VODKA		SNG	DBL
Absolute - Swedish		4.00	7.00
Grey Goose - French		5.00	8.00
Belvedere - Polish		5.00	8.00
GIN			
Southbank London Dry - London, UK <i>Juniper-forward flavour profile, that is complemented by touches of citrus, herb, fruit and spice tones</i>		4.00	7.00
Portobello Road - London, UK <i>Hot white pepper, Juniper. Soft lemon grass flavours with a hint of red berries.</i>		5.00	8.00
Malfoy Rosa - Moncalieri, Italy <i>Tangy Sicilian pink grapefruit, peppery juniper and a touch of thyme.</i>		6.00	9.00
Hendricks - Ayrshire, Scotland <i>Fresh notes of cucumber with juniper, oak, a touch more citrus and vanilla.</i>		6.00	9.00
Bathtub - Melbourne, Aus <i>Juniper, cinnamon and cardamom; orange oil</i>		6.00	9.00
Sipsmith London Dry - London, UK <i>Lemon tart, honey, orange and juniper</i>		7.00	9.00
Monkey 47 - Germany <i>Woody, vegetable smells under pin fresh grassy citrus notes and botanical sweetness, like a pine forest after the rain.</i>		8.00	12.00
Four Pillars Bloody Shiraz - Melbourne, Aus <i>Fresh pine needles, citrus and spice, and distinct peppery, dense raspberry notes.</i>		8.00	12.00
No3 London Dry - UK <i>Juniper, Citrus and Spice.</i>		8.00	12.00
Seven Hills - Moncalieri, Piedmont, Italy <i>Juniper, Rose hip, Celery, Pomegranate, Camomile, Blood Orange & Artichoke</i>		8.00	12.00
Elephant Sloe - German, Handcrafted in Maasai, Kenya <i>Fresh Handpicked sloe berries.</i>		8.00	12.00
East London Kew Gin - UK <i>Floral lavender, sweet orange peel and earthy liquorice root and fennel seed.</i>		8.00	12.00

THE MARIAN ANDERSON

Spirits

TEQUILA & MEZCAL

	SNG	DBL
Jose Cuervo Especial Silver <i>Fresh agave, white pepper, lime peel</i>	4.00	7.00
Jose Cuervo Especial Gold <i>Dried herbs, baked agaves and honey</i>	5.00	8.00
Cazcabel Blanco Coconut <i>Tangy Sicilian pink grapefruit, peppery juniper and a touch of thyme.</i>	5.00	8.00
Cazcabel Honey <i>Fresh notes of cucumber with juniper, oak, a touch more citrus and vanilla.</i>	4.00	7.00
Cazcabel Coffee <i>Juniper, cinnamon and cardamom; orange oil</i>	5.00	8.00
El Rayo Blanco Plata <i>Pineapple, black pepper and wild flowers, alongside herbal agave - Perfect with Tonic water</i>	6.00	9.00
El Rayo Resposado <i>Seven months resting in ex-whiskey barrels. Caramel, almonds and vanilla mingling with clean, vegetal agave.</i>	6.00	9.00
Del Maguey Mezcal Vida <i>Spiced, fruity palate. Smoked almond, a little light peach juice and hints of potpourri and mixed spices.</i>	6.00	9.00

RUM

	4.00	7.00
Malibu	4.00	7.00
Sailor Jerrys	5.00	8.00
Kraken	5.00	8.00
Plantation Dark	5.00	8.00
Planation Pineapple	6.00	10.00

LIQUEURS & DIGESTIES

Antica Sambuca Classic	4.00	7.00
Antica Sambuca Liquorice	4.00	7.00
Disaronno	4.00	7.00
Campari	4.00	7.00
Baileys	5.00	8.00
Kahlua	5.00	8.00
Tia Maria	4.00	7.00
Mr Black	5.00	8.00
Martini Rosso	4.00	7.00
Martini Blanco	4.00	7.00
Cointreau	4.00	7.00
Fernet Branca	4.00	7.00
Jagermeister	5.00	8.00
	5.00	8.00

THE MARIAN ANDERSON

Spirits

WHISKEYS	SNG	DBL
Jack Daniels <i>Light & Sweet with hints of dry spice and oily nuts, a touch of smoke.</i>	4.00	7.00
Jonnie Walker Red Label <i>Vibrant, smoky flavours – followed by a mellow bed of vanilla, a fresh zestiness and the Johnnie Walker signature of a long, lingering, smoky finish.</i>	4.00	7.00
Jameson <i>Floral, herbal hops, grapefruit citrus</i>	5.00	8.00
Makers Mark <i>Spiced honey and mixed peels, a little malmsey, hazelnut and a touch of cut fruit with toasty oak</i>	5.00	8.00
Four Roses Single Batch <i>Dried spice, pear, cocoa, vanilla and maple syrup. Hints of ripe plum and cherries</i>	5.00	8.00
Jonnie Walker Black Label 12yr <i>Rich and tropical dark fruits with hints of sweet vanilla. Creamy toffee, sweet fruit and spice. A smooth, warming and smoky finish</i>	5.00	8.00
Woodford Reserve <i>Rich, chewy, rounded and smooth, with complex citrus, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes abound.</i>	5.00	8.00
Jura 10yr <i>Sweetish, soft, malty, oily, slowly developing a slight island dryness and saltiness</i>	7.00	12.00
Glenfiddich 12 yr <i>Spirity, orchard fruit, malty, honey. Citrus develops. Palate: Light, floral, spices. Very smooth. Finish: Sweet, touch of oak and general fruit, oily.</i>	7.00	12.00
Bulleit Bourbon <i>Gentle spiciness and sweet oak aromas. Maple, oak & nutmeg. Light toffee flavour.</i>	7.00	12.00
Glenlivet Founders Reserve <i>Fruity, then sweet, more toffee, a touch of anise, then into milk chocolate Flakes, banoffee pie and apple turnovers</i>	7.00	12.00
Talisker 10yr <i>Pungent smoke, sweet pear and apple peels, with pinches of maritime salt from kippers, seaweed</i>	7.00	12.00
Laphroaig 10yr malt <i>Bold, smoky taste, followed by a hint of seaweed and a surprising sweetness.</i>	7.00	12.00
Nikka from the barrel <i>Cut flowers and fresh fruits, spice and a little oak. Palate: Full-bodied and punchy.</i>	7.00	12.00
Jonnie Walker Green Label 15yr <i>Crisp cut grass, fresh fruit, wood smoke, deep vanilla, and sandalwood.</i>	7.00	12.00

THE MARIAN ANDERSON

Spirits

WHISKEYS	SNG	DBL
Cotsworlds Single Malt <i>Spicy cereal notes, malt and porridge. Creamy and round, with sweet citrus fruit and black pepper</i>	7.00	12.00
Monkey Shoulder <i>Very malty, creamy delivery with a suggestion of berry fruit. Juicy toasted barley, cloves and butterscotch.</i>	7.00	12.00
Redbreast 12 yr <i>Spicy with great body. Nuts and citrus (peel and juice) with hints of marzipan, dried fruits and a hint of Sherry.</i>	8.00	13.00
Glendronach 12yr <i>Sweet, creamy vanilla, hints of ginger, spiced mulled wine and pear. Warm, rich oak and sherry sweetness, raisins and soft fruits.</i>	8.00	13.00
Laphroaig Lore <i>Rich, smoky taste with hints of dark chocolate and ocean air</i>	8.00	13.00
Ben Nevis Coire Leis <i>Woody spice, floral honey and vanilla, sweet malt, and buttery biscuits. Orchard and stone fruits, sugary barley, spiced fruit loaf, and toasted oak.</i>	8.00	13.00
Macallan Double Cask 12yr <i>Creamy and honeyed with some thick-cut marmalade, cinnamon and warm pastries. Fruity with vanilla and sultana.</i>	10.00	19.00
Lagavulin 16yr Malt <i>Very thick and rich. Malt and Sherry with good fruity sweetness. Big, powerful peat and oak. Long, spicy finish, figs, dates, peat smoke, vanilla.</i>	10.00	19.00
Glenfiddich 18yr <i>Dark grassy malt, complex fruit, dark sweets (toffee + caramel + butterscotch), honey, cocoa and light bit of vanilla, melon and a touch of oak.</i>	12.00	21.00