



Sodas

Coca-Cola, Coke Zero	3.5
Lemonade	3.5
Ice Tea, Orangina	4
Fentimans Tonic, Ginger 125ml	4.5
Fever Tree Tonic	4.5
Diabolo	4
Sirops	2
Fruit juices –	
Orange, Apple	3.5
Pineapple	4
Cranberry	4

Water

Perrier Glass 25cl	3.5
Perrier 1ltr	6.5

Hot drinks

		
Tea		3.5
Espresso	2	
Double espresso	3.5	
Noisette / Machiatto	2.5	
Allongé / American	3.5	
Latte / Cappucino / grand crème	4	5
Hot chocolate	4	
Hot chocolate Viennoise	4.5	
Mulled wine	5	
Mulled wine with Amaretto	6	
Mulled wine with Coinreau	7	

Specialities

Café Marmot (secret recipe)	10
Irish Coffee	10
Green Chaud	9
Rhumbaba	9

Please order at the bar

HOT & SOFT DRINKS





			
Draught Beers	w	50cl	1.5ltr
Jupiler	4	7	19
Loburg	4.5	7.5	20
Camden Pale Ale	5	9	
Hoegaarden	5	9	
Goose Island	5	9	
Stowford Press – Weston's cider	4.5	8	
Picon	1.5		
Sirops	0.2		
Bottles			
Desperados	6.5		
Corona	6.5		
Guinness	7		
Guest beer	Ask at the bar		
Non-alcoholic beer (0.5%)	6.5		

Alcohol abuse is dangerous for your health

BEERS & CIDERS



**Spirits 4cl – House**

Vodka, Whisky, Gin 7

Vodka

Stolichnaya 8.5
Zubrovka Bison 8.5
Greygoose 11

Rum

Morgan Spiced 7.5
Bacardi 7.5
Havana 3 8
Havana Especial 8.5
Havana 7 9.5
Kraken 10
Diplomatico Reserva 10.5
Black Barrel Mount Gay 11

Other Spirits

Suze (6cl) 5
Martini Blanc Dry Rosso (6cl) 6
Baileys 7.5
Coffee Liqueur 7.5
Amaretto 7.5
Brandy 7.5
Cointreau 8.5
Get 27 6.5
Malibu 7.5

Pastis 2cl

Ricard 3

Shots 2cl

Flavoured Vodka 3.5
Genepi 4
Tequila 4
Get 27 4
Sambuca 4.5
Jagermeister 4.5
Absinthe 5.5
Chartreuse 6

Shooters 5

Bombs 6

Aperol Spritz 8.5



SRIRITS, SHOTS, COCKTAILS



G&T? Oh Go On Then!

4cl

Gibsons London Dry Gin (England) 37.5% Crisp & light. Served with house tonic* & a slice of lemon	6.5
Bombay Sapphire (England) 40% Infused with botanical fragrances. Served with house tonic* & peppercorns	8
Bulldog (England) 40% "Not your grandfathers gin" juniper notes. A true pedigree! Served with house tonic* & fresh lime	9
Altitude Gin (France, Chamonix) 43% Altitude mingles the sharpness of pine, coriander & citrus with the fruity yet floral flavours of blueberries & elderflower. Angelica root lingers on the finish. Served with Fever Tree tonic, lime & a sprig of rosemary	10
Hendricks (Scotland) 44% Rose petal & cucumber botanicals provide the unique flavour. Served with Fentimans tonic & cucumber slices	10
The Botanist (Scotland) 46% 22 Handpicked Islay botanicals create this cracking gin. Served with Fever Tree tonic & lemon zest	10
Gin Mare (Spain) 42.7% Rosemary, basil, thyme & olive notes create this Mediterranean classic. Served with Fever Tree tonic & a sprig of rosemary	10
Monkey 47 (Germany Black Forest) 47% Based on 47 botanicals, an old Black Forest recipe stored in earthenware containers for 100 days. Served with Fentimans tonic, apple & lemon slice	10
Ferdinand Saar Dry Gin (Germany) 44% Infused with slate grown riesling with sloe, rosehip & angelica botanicals. Served with Fever Tree tonic & a slice of lemon	11.5
Elephant Gin (Germany) 45% The soul of Africa baobab, African vermouth & devils claw. A mellow taste sensation. Served with Fentimans tonic & a slice of crisp apple	11.5
Roku (Japan) 43% A Japanese gin made from six native plants. Notes of cherry flowers & green tea, hints of sweet flowers	13
Guest Gin Ask about our gin of the month Or simply ask for it served the way you like it! *2 Euro supplement for Fever Tree or Fentimans tonic	



GIN



A dram amongst marmots

	2cl	4cl
William Lawson Scotch Whisky (Scotland) 40% William Lawson's is characterised by its amber colour & notes of apple	N/A	6.5
Jamesons (Ireland) Jamesons is Ireland's quintessential Irish blend	4	7
Johnnie Walker Black 12yrs (Scotland) 40% World famous blend of 40 Scotch Whiskies. Timeless	4.5	7.5
Chivas Regal 12 (Scotland) 40% Classic blend of 12 year old malts. Stands the test of time	4.5	7.5
Dalwhinnie 15 (Scotland/Highlands) 43% The flavours are simple, but flawless. A clean, crisp 15 year old single malt	5.5	10
Nikka Coffey Grain (Japan) 45% Fresh & seductive at the same time	6	10.5
Laphroaig Quarter Cask (Scotland/Islay) 48% Soft velvety sweetness followed by an intense peatyness gives Laphroaig its unique palate	6	10.5
Oban 14yrs (Scotland/Highlands) 43% A superb, full-blooded fruity malt with a whiff of heather & more than a hint of smoke	6	11
Talisker Port Ruighe (Scotland/Island Whisky) 45.8% Classic Skye whisky & finishing it in ruby port casks rounding the edges & bringing in rich, fruity sweetness	6	11
Knockando 18yrs (Scotland/Speyside) 43% Matured for 18 years in sherry casks, & has notes of honey & almonds	6	11
Dalmore 12yrs (Scotland/Highlands) 40% Aged for the first nine years in American white oak ex-bourbon casks, before half is transferred to ex-oloroso sherry casks. The result is a whisky with a combination of sweetness & rich, sherried flavours	6.5	11.5
Macallan Double Cask 12 yrs (Scotland/Speyside) 40% Perfectly balanced. A single malt matured in American & Spanish sherry casks	7	13
Lagavulin 16 (Scotland/Islay) 43% A deep, dry & exceptionally peaty bruiser. Probably the most punget of all Islay malts. Not for the fainthearted	7.5	13
Guest Whisky Ask at the bar for our guest whisky of the month		





Wines of The Marmot



HOUSE

La Baie du Soleil Pays d'Oc

White

Sauvignon
Crisp, refreshing & aromatic

5 18

Rose

Cinsault
Modern easy drinking

5 18

Rouge

Merlot
Well rounded with subtle tannins

5 18

WHITE

Chardonnay – Domaine Preignes Le Vieux

Fruity & floral nose with apple & pear, with notes of butter & hazelnut.
Simply delicious

6 21

Savoie

Domaine Betemps Apremont 2016

A cracking white, immerse yourself with a wine that is a "taste of the alps"

6 21

ROSE

Cotes De Provence – AOP Tasquier

Fruity nose, full and lasts in the mouth

6.5 25

RED

Cotes du Rhône – Les Vieux Truffiers AOP Maison Boisset

Red fruits & spicy on the nose. Subtle tannins with notes of blackberry & redcurrant in the mouth

6 23

Bordeaux – Domaine Bernedes AOP Bordeaux Chateau Guitar Bio

Woody nose with some acid notes, almost exotic. Flavoursome & full in mouth

6 23

Languedoc – Le Salut de la Terre

60% grenache Mourvedre & Syrah. A spicy character, ripe fruit with strawberry.
Smooth & sincere

6.5 26

Pic Saint Loup – AOP Château Lancyre

Cuvee Coste d'Aleyrac

Deep red colour. Notes of black cherry & rose. Black olive aromas with liquorice & spice. Full in the mouth, gourmand

7 27

BUBBLES

Prosecco

Ricadonna Extra Dry

The perfect aperitif

6 24

Champagnes

Charles Mignon

Premier Cru

Fruity nose with a hint of dried fruit. A well balanced Champagne

60





Home Made



LUNCH & DINNER

All our burgers are homemade with 6oz of prime cut beef, freshly ground in-house; grilled medium
Served with ketchup, American mustard & chips – seasoned with garlic-&-rosemary salt.

The Simple Marmot	14
Burger & bun (no salad or sauce) – served with chips	
The Good ol' Hamburger (M)	15
Just the bap, burger, salad & sauce. No cheese here	
The Classic Cheese (M)	16.5
With emmental cheese	
The Veggie (Gl) (M) (N) (O)	16.5
Beetroot, red & white bean patty and pine nuts, served with jalapenos & in-house vegan mayo. Can be served in a vegan bun	
The American (Ga) (O) (S)	18
Bacon & cheddar cheeseburger served with our homemade Jack Daniels BBQ sauce	
The Marmot (M)	18
With emmental cheese, chorizo & jalapenos	
The Foghorn Leghorn (D) (E) (Gl)	18
Buttermilk deep-fried chicken with harissa mayo, grilled red peppers, gherkins & salad	
B.L.T.	14
Bacon, lettuce & tomato bap with a side portion of chips	
Basket of chips	6
Er, fries. Y'know, chunky bits of fried potato	
To share	
Marmot fries (E) (Ga)	9
As above – but more of, and with spiced seasoning & two specially crafted sauces... not for the faint hearted!	
Mega Marmot fries (E) (Ga)	11.5
Our Marmot fries but with a healthy dose of parmesan, cheddar, jalapeños & bacon	

Dietary information: All burger buns contain gluten, egg & dairy. Food may contain traces of nuts.
(D) Dairy (E) Egg (Ga) Garlic (Gl) Gluten (M) Mustard (N) Nut (O) Onion (S) Soy

