



### Sodas

Coca-Cola, Coke Zero	3
Lemonade	3
Ice Tea, Orangina	3.5
Fentimans Tonic, Ginger 125ml	4
Fever Tree Tonic	4.5
Diabolo	4
Sirops	1.5
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	
Noisette / Machiatto	2.5	
Allongé / American	3.5	
Latte / Cappucino / grand crème	4	5
Hot chocolate	4	
Hot chocolate Viennoise	4.5	
Mulled wine	4	
Mulled wine with Amaretto	6	
Mulled wine with Cointreau	7	

### Specialities

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

Please order at the bar

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HOT & SOFT DRINKS





<b>Draught Beers</b>	<b>25cl</b>	<b>50cl</b>	<b>2ltr</b>
Stella Artois	3.5	6.5	23
Jupiler	4	7	25
Camden Pale Ale	5	8.5	
Hoegaarden	5	8.5	
Goose Island	5	8.5	
Stowford Press – Weston's cider	4.5	7.5	
Picon	1.5		
Sirops	0.2		
<b>Bottles</b>			
Desperados	6		
Corona	6.5		
Guinness	7		
Guest beer	Ask at the bar		
Adnams Ghost Ship (0.5%)	6.5		

Alcohol abuse is dangerous for your health



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BEERS & CIDERS

**Spirits 4cl – House**

Vodka, Whisky, Gin 6.5

**Vodka**

Sobieski 6.5  
Stolichnaya 8  
Zubrovka Bison 8  
Greygoose 10

**Rum**

Morgan Spiced 7  
Bacardi 7  
Havana 3 7.5  
Havana Especial 8  
Havana 7 9  
Kraken 9.5  
Diplomatico Reserva 10  
Black Barrel Mount Gay 10.5

**Other Spirits**

Martini Blanc Dry Rosso (6cl) 6  
Baileys 7  
Coffee Liqueur 7  
Amaretto 7  
Brandy 7  
Cointreau 8  
Get 27 6  
Malibu 7

**Pastis 2cl**

Ricard 3

**Shots 2cl**

Flavoured Vodka 3  
Genepi 3.5  
Tequila 3.5  
Get 27 3.5  
Sambuca 4  
Jagermeister 4  
Absinthe 5  
Chartreuse 5

Shooters 4.5

Bombs 5

**Cocktails**

Aperol Spritz 8  
Caiprinha 10  
Mules 10  
Tequila Sunrise 10  
White Russian 10  
Caprioska 10  
Mojito 10  
Espresso Martini 10  
Negroni 10  
Long Island Ice Tea 12



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SRIRITS, SHOTS, COCKTAILS



## G&T? Oh Go On Then!

4cl

<b>Gibsons London Dry Gin</b> (England) 37.5% Crisp & light. Served with house tonic* & a slice of lemon	6.5
<b>Bombay Sapphire</b> (England) 40% Infused with botanical fragrances. Served with house tonic* & peppercorns	8
<b>Bulldog</b> (England) 40% "Not your grandfathers gin" juniper notes. A true pedigree! Served with house tonic* & fresh lime	9
<b>Gordon's Premium Pink Distilled Gin</b> (England) 37.5% Crafted with the natural sweetness of raspberries & strawberries, with the tang of redcurrant. Served with house tonic* & fruit garnish	9
<b>Altitude Gin</b> (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
<b>Hendricks</b> (Scotland) 44% Rose petal & cucumber botanicals provide the unique flavour. Served with Fentimans tonic & cucumber slices	10
<b>The Botanist</b> (Scotland) 46% 22 Handpicked Islay botanicals create this cracking gin. Served with Fever Tree tonic & lemon zest	10
<b>Gin Mare</b> (Spain) 42.7% Rosemary, basil, thyme & olive notes create this Mediterranean classic. Served with Fever Tree tonic & a sprig of rosemary	10
<b>Monkey 47</b> (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
<b>Ferdinand Saar Dry Gin</b> (Germany) 44% Infused with slate grown riesling with sloe, rosehip & angelica botanicals. Served with Fever Tree tonic & a slice of lemon	11.5
<b>Elephant Gin</b> (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
<b>Copperhead The Alchemists Gin</b> (Belgium) 40% Distilled in copper stills with only 5 botanicals provide soft citrus note. Served with Fever Tree tonic & orange zest	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



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GIN



## A dram amongst marmots

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





## Wines of The Marmot

### HOUSE

La Baie du Soleil Pays d'Oc



125ml



750ml

### White

Sauvignon

Crisp, refreshing & aromatic

4.5

17.5

### Rose

Cinsault

Modern easy drinking

4.5

17.5

### Rouge

Merlot

Well rounded with subtle tannins

4.5

17.5

### 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 notes, rounded & lingering 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** – Château Les Bernedes AOP Médoc

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

25

**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

D.Massin

Cuvee Speciale Brut

55





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.

<b>The Simple Marmot</b>	12.5
Burger & bun (no salad or sauce) – served with chips	
<b>The Good ol' Hamburger (M)</b>	13.5
Just the bap, burger, salad & sauce. No cheese here	
<b>The Classic Cheese (M)</b>	14.5
With emmental cheese	
<b>The Mean Bean Burger (Gl) (O) (M)</b>	14.5
Four bean Mexican patty with pico de gallo, jalapeños & in-house vegan mayo. Can be served in a vegan bun	
<b>The American (Ga) (O) (S)</b>	16.5
Bacon & cheddar cheeseburger served with our homemade Jack Daniels BBQ sauce	
<b>The Marmot (M)</b>	16.5
With emmental cheese, chorizo & jalapeños	
<b>The Foghorn Leghorn (D) (E) (Gl)</b>	16.5
Buttermilk deep-fried chicken with harissa mayo, grilled red peppers & salad	
<b>B.L.T.</b>	11
Bacon, lettuce & tomato bap with a side portion of chips	
<b>Marmot Tacos</b>	1 for 6 / 2 for 11 / 3 for 15
<b>Pulled pork (Ga) (Gl) (O) (S)</b>	
Homemade BBQ sauce, jalapeños, pickled red cabbage	
<b>Breadcrumbs cod (E) (Gl) (M)</b>	
Lemon mayo, caper salad, salsa verde	
<b>Grilled halloumi (D) (E) (Gl) (M)</b>	
Romesco sauce, cucumber salad, pickled radish	
<b>Basket of chips</b>	5
Er, fries. Y'know, chunky bits of fried potato	
<b>To share</b>	
<b>Marmot fries (E) (Ga)</b>	8
As above – but more of, and with spiced seasoning & two specially crafted sauces... not for the faint hearted!	
<b>Mega Marmot fries (E) (Ga)</b>	10
Our Marmot fries but with a healthy dose of parmesan, cheddar, jalapeños & bacon	

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

