SH

THE SABLE HART

PUBLIC HOUSE & COCKTAIL ROOMS - MARLOW

Proper drinks. Good company.

FOOD - COCKTAILS - ENGLISH ALE - WHISKY

A FICTIONAL PORTFOLIO CONCEPT

01 - FROM THE KITCHEN

Food

AT THE BAR

Small plates and good beginnings

Warm pork scratchings — **£5.5**
Bramley apple sauce, smoked salt

Devilled eggs — **£7**
English mustard, chive, crispy shallot

Whisky-glazed chipolatas — **£8.5**
Cumberland pork, heather honey, grain mustard

Potted smoked trout — **£10**
Pickled cucumber, horseradish, toasted rye

Welsh rarebit — **£9**
Mature Cheddar, stout, Worcestershire sauce

FROM THE KITCHEN

British plates, properly made

The Sable Hart pork ribs — **£24**
Dark ale and molasses glaze, charred hispi cabbage, house pickles

Steak and stout pie — **£22**
Shortcrust pastry, buttered mash, roasted carrots, proper gravy

Cornish hake — **£25**
Crushed new potatoes, samphire, brown butter, capers

Dry-aged sirloin — **£29**
10oz British beef, triple-cooked chips, watercress, peppercorn sauce

Woodland mushroom suet pudding — **£19**
Braised leeks, spinach, red wine gravy

Buttermilk chicken — **£19.5**
Spiced thigh, celeriac slaw, hot honey, chips

PUDDING & CHEESE

One more thing for the table

Sticky toffee pudding — **£8.5**
Warm date sponge, salted caramel, clotted cream

Dark chocolate tart — **£9**
Malted cream, whisky cherries

British farmhouse cheese — **£13**
Three cheeses, quince, celery, oatcakes

02 - FROM THE BAR

Cocktails & ale

HOUSE COCKTAILS

Classics with a Sable Hart point of view

House Negroni — £12
London dry gin, bitter aperitivo, English vermouth, orange oil

Marlow Old Fashioned — £13
Bourbon, walnut, demerara, aromatic bitters

Blackberry Bramble — £12
Gin, lemon, Buckinghamshire blackberry, creme de mure

Cedar & Smoke — £13.5
Blended Scotch, oloroso, maple, black tea

Garden Highball — £11.5
Vodka, elderflower, cucumber, soda

No. 14 — £8.5
Seedlip Spice, verjus, blackberry, tonic - alcohol free

ENGLISH ALE

Kept well and poured without fuss

Sable Best Bitter — £5.4
Amber, balanced, biscuit malt - 4.2%

Rebellion IPA — £5.5
Marlow brewed, citrus and English hops - 3.7%

Chiltern Pale Ale — £5.6
Bright, floral, clean finish - 4.0%

Seasonal guest cask — £5.8
Ask for today's hand-pulled selection

London Porter — £6
Roast malt, cocoa, dry finish - 4.8%

House Negroni

GIN - BITTER APERITIVO - ENGLISH VERMOUTH - ORANGE

03 - A GOOD GLASS

The whisky cabinet

WHISKY CABINET

25ml - neat, with water or over ice

Cotswolds Signature — £7
England - honey, apricot, marzipan

The Lakes Whiskymaker's Reserve — £9.5
England - sherry, spice, dark chocolate

GlenAllachie 12 — £8
Speyside - raisin, mocha, butterscotch

Talisker 10 — £8.5
Isle of Skye - pepper, sea salt, smoke

Redbreast 12 — £9
Ireland - orchard fruit, toasted oak, spice

Woodford Reserve — £7
Kentucky - orange, cocoa, vanilla

AFTER-DINNER

A final glass

Pedro Ximenez — £7
Jerez - raisin, fig, coffee

Tawny Port 10 Year — £8
Douro - walnut, caramel, dried fruit

Somerset Cider Brandy 10 Year — £9
England - baked apple, oak, spice

Take your time.

Ask the bar team for today's rare pours,
house flights and recommended pairings.