

MARRION'S BAR

Norman's Co-Founder to open Marrion's Bar next month



Elliott Kaye will open his first solo venture, neighbourhood bar **Marrion's**, on Hackney's Morning Lane on **Thursday 10 September 2026**. Open Thursday to Saturday evenings, with brunch on Sundays, Marrion's is intended as the kind of local haunt you can drop into for a drink at the bar or settle in for dinner. Kaye previously worked at Lyle's, The French House and Leroy, before opening Norman's in 2020.

Founder Elliott commented: *"I wanted Marrion's to be somewhere I'd actually want to go - somewhere you can have a drink, eat something good and feel at home. Nothing too fussy or pretentious. I've always loved places like The Odeon in New York: warm, convivial and a bit buzzy. Opening in Hackney felt like a no-brainer. Morning Lane has something special about it, and the energy between Well Street and Hackney Central felt like the perfect fit for what we're trying to do."*

The food will have the same simple, nostalgic spirit as Norman's: unfussy, comforting favourites done properly. Dishes (£6-£16) include Devilled Crab Rarebit; Pork Schnitzel Holstein with capers, anchovies and a fried egg; Moules Frites; Prawn Cocktail; and a classic Cheeseburger. There'll also be a handful of house sandwiches, including Elliott's favourite, the Tuna Melt. Sides follow the same approach, not least House Coleslaw, Fries with Malt Vinegar Mayo and a Waldorf Salad.

Similarly straightforward, the drinks list includes cocktails (£12-£15) centred around much-loved classics, stripped back and simply made with quality ingredients. A house martini will rotate monthly, launching with the 'Puritan', made with Yellow Chartreuse. A selection of Spanish vermouths have been chosen for easy, sessionable drinking over ice. The wine list will be concise yet inclusive, bringing together bottles from some of the team's favourite growers and importers, including Tutto Wines, Otros Vinos, Newcomer and Sager & Wine. Wines by the glass will start from £5, with bottles from £30. On draft, there'll be one beer: Victoria Málaga, served in Spanish cañas-style glasses.

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On Sundays, Marrion's will open for brunch, serving a hearty menu including Boiled Eggs with Anchovy Soldiers; Smoked Ham with Sage-Fried Eggs; a Fried Fish Sandwich; a Lox Bagel; Baked Eggs with Vodka Sauce; and Melon with Cottage Cheese and Cured Meats. These will be served alongside filtered Dark Arts Coffee, roasted locally.

Marrion's will be an intimate, dimly lit space, with bespoke wooden tables, a counter looking through a hatch into the kitchen and vintage mirrors lining the walls. With a proper neighbourhood feel, it will be a place to settle in over an evening drink, a comforting dinner or a leisurely Sunday brunch. The team, many of which worked with Elliott previously, will be kitted out in Danish brand Another Aspect.

Marrion's Bar will open for walk-ins only on Thursday 10 September.

Address: 177 Morning Lane, Hackney, E9 6LH

Instagram: [@marrionslondon](https://www.instagram.com/marrionslondon)

Opening times: Thursday-Saturday: 6pm-12pm (11pm last orders) | Sunday Brunch: 12m -9pm