

MARSHALL & BROWN
JAMAICA'S FINEST

M&B

DISCOVER THE TASTE OF THE CARIBBEAN
WITH OUR ARTISAN SELECTION OF LUXURY RUMS.
FROM THE SEDUCTIVE CHARM OF OUR
WHITE COCONUT RUM TO OUR RICHEST,
DARKEST SPICED RUM, EXPLORE OUR RANGE
OF FANTASTIC FLAVOURS!

MARSHALLANDBROWN.CO.UK

OUR BEGINNINGS...



Marshall & Brown was established in 2017 and started trading in 2019. The company pays homage to two wonderful matriarchs, Eugenia Marshall and Olive Brown, who both originated from the wonderful tropical island of Jamaica, where they lived in the 1920s and 1930s, before departing for the UK in the 1950s and 1960s.

Eugenia had a passion for cooking, but while growing up in the suburbs of the Portland region of Jamaica, she became the first female manager of the local Rum bar, where she learned about the island's favourite tipple. Eugenia served the very best Jamaican Rums but also embraced Rums from other Caribbean islands, and she quickly became a Rum connoisseur as well as an outstanding cook.

Olive, on the other hand, grew up in a small village in Mount Diablo, a mountain region. She worked in retail and sold a variety of goods, including cloths, fabrics, Jamaican patties, Rum cakes and Rums, in the vibrant market town of Linstead in the St Catherine region of Jamaica.

Here at Marshall & Brown our family heritage lies in Jamaica and other parts of the Caribbean, where Rum represents the essence of island life – strong, subtle, vibrant and unique. Rum is a quintessential part of Caribbean life and history – whether in the form of a traditional Rum cake or a Rum punch, Rum is forever present. Our deep sense of history is fused with our refined sense of taste and eclectic insights into the world.



A QUEST FOR THE FINEST RUM...



Marvely Marshall and Carlton Brown took up the mantle of appreciating fine food and great Rums from their parents and embarked on a quest to discover the world's finest Rums. We visited and explored the Caribbean, the Americas, Africa, Europe, and Asia, 38 countries around the world, and tasted a variety of Rums to help us understand what makes an exceptional Rum.

We looked at techniques, processes, sugars, molasses, fruits, and spices. At the end of our long and arduous quest we had a tremendous amount of insight and knowledge about how to create an artisan range of exquisite Rums designed for Rum connoisseurs. Rums that when produced and blended in such a way create a range of remarkable drinks, born out of the very best of those two wonderful matriarchs. Our Rums, inspired by our worldwide travels, are now produced in the UK.

We searched the UK and found an extraordinary artisan distiller, Dominic M'Benga, who would become our partner in creating a range of exceptional Rums. Dominic comes from a rich African heritage and is also extremely well-travelled. He has a passion for life and a great sense of humour, and he is uncompromising when it comes to standards for delivering quality. The moment we agreed to partner with Dominic we were at ease – his honesty and integrity were at the heart of his distillery. Dominic understood our vision and spent months perfecting our quintessential Rums in his fully equipped craft distillery, expertly distilling our premium artisan range of Rums. He was able to craft and transform our Rum recipes into 4 amazing artisan Rums that personify the legacy of Eugenia Marshall and Olive Brown.

Our Rum is a blend from several different Caribbean islands. We take a cane Rum blend and then re-distil it using our own botanical mixes. The dark Rum is blended with molasses and a secret botanical recipe including Tonka Beans to give us that vanilla hit. It is then rectified to produce an exceedingly smooth molasses Rum with a slight hint of caramel that has been aged in oak.

Coconut RUM

BLEND & TASTING NOTES: Marshall & Brown Artisan Coconut Rum breaks the mould with its velvety taste and seductive charm of the Caribbean. It has a tropical vibrancy with a smooth, clean undertone. Our Coconut Rum is a classic white Rum with a creamy coconut flavour and vanilla notes of the Tonka Bean. Serve neat over ice, with your favourite mixer or try out this refreshing cocktail:

CARIBBEAN PINA-COLADA COCONUT RUM COCKTAIL:

INGREDIENTS:

- 1 cup ice
- 55ml Coconut Milk
- 40ml Pineapple Juice
- 3/4oz Coconut Rum
- 20ml Dark Rum
- 1/2 tsp Sugar or Simple Syrup
- 1 Maraschino cherry (optional)

MIXOLOGY:

- Place all the ingredients into a blender and blend until smooth
- Pour into glass and enjoy!



Dark RUM



BLEND & TASTING NOTES: Marshall & Brown Artisan Dark Rum has a complex combination of our secret recipe of botanicals. The Dark Rum is a cane Rum that is blended with molasses and a secret botanical recipe including Tonka Beans to give us that vanilla hit, it is then rectified to produce an exceedingly smooth molasses Rum, with a slight hint of caramel which has been aged in oak. To produce this delightful, artisan dark Rum. Serve neat over ice or with your favourite mixer.

CALYPSO COFFEE:

INGREDIENTS:

- 150ml strong black coffee (Marshall & Brown Jamaican Blue Mountain Coffee or Alternative)
- 25ml coffee liqueur
- 25ml Marshall & Brown Dark Rum
- 1 tsp golden caster sugar
- Ice Cubes
- 25ml double cream
- 1 coffee bean

MIXOLOGY:

- Pour the coffee into a heatproof glass or mug. Stir in the liqueur, Rum, and sugar and mix until the sugar has dissolved.
- Put a handful of ice in a cocktail shaker and add the cream. Shake a few times, just until the outside of the shaker feels a little frosty, then slowly strain the cream on top of the liqueur coffee – use a bar spoon or pour over the back of a teaspoon to help you slow down the pour and ensure the cream floats.
- Garnish with a coffee bean and serve.

Spiced RUM

BLEND & TASTING NOTES: Marshall & Brown Artisan Spiced Rum breaks the mould with this complex but perfectly balanced combination of spices. The subtle blend of caramel, cinnamon, cloves, vanilla and nutmeg with undertones of ginger makes for a most desirable spiced rum.

APPLE & GINGER SPICED RUM COCKTAIL

INGREDIENTS:

- 40ml Marshall & Brown Spiced Rum
- 40ml apple juice
- 40ml ginger ale
- 1 lime wedge

MIXOLOGY:

- Chill a serving glass
- Pour all the ingredients into a glass
- Squeeze in a wedge of lime
- Stir to combine
- Garnish with apple or lime if desired



Mocha RUM

BLEND & TASTING NOTES: Marshall & Brown Artisan Mocha Rum is a smooth combination of the finest coffee blended with premium-grade chocolate. This has created a sophisticated tropical flavoured Rum. Tasting notes of chocolate-esspresso coffee, caramel and cardamom.

MOCHA RUM COCKTAIL:

INGREDIENTS:

- 100ml coffee
- 30ml Marshall & Brown Mocha Rum
- Dark Crème De Cacao
- A dash of syrup
- Whipped Cream
- Cocoa Powder

MIXOLOGY:

- Make a pot of coffee
- Pour in 100ml Coffee to a glass
- Add Rum, Crème De Cacao and syrup
- Stir
- Top with whipped cream and cocoa powder



*Add a taste of the tropics
to your life with our four
artisan rums...*



A sunset over a beach with the text 'MARSHALL & BROWN' overlaid. The sky is a deep orange and red, with scattered dark clouds. The ocean is dark, and the sand in the foreground is a lighter, warm tone. The text is centered and reads 'MARSHALL & BROWN' in a large, white, serif font.

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