

# BRUNCH

MON - FRI: UNTIL 12:00 //  
SATURDAY: UNTIL 15:30  
SUN: 16:00

**BLACK FIG GRANOLA** (V) (N) 7.2  
MAPLE GRANOLA, GREEK YOGHURT TOPPED WITH BRITISH BLACK FIGS, BERRIES, HONEY & DARK CHOCOLATE.

**HARISSA EGGS** (V) 9.60  
WILTED BRITISH RAINBOW CHARD, AVOCADO AND POACHED EGGS ON TOASTED ORGANIC SOURDOUGH, DRIZZLED WITH HARISSA OIL.  
ADD: HARISSA TOFU 4.5 MERGUEZ SAUSAGES 4 HALLOUMI 4 BACON 3

**SWEET POTATO FRITTERS** (GF) (V) 12.4  
SWEET POTATO, COURGETTE & FETA FRITTERS, AVOCADO, CRISPY KALE, TURMERIC YOGHURT & A POACHED EGG.  
ADD: MERGUEZ SAUSAGE 4 HALLOUMI 4 BACON 3

**SMOKEY SHAKSHUKA** (V) 11.50  
TWO EGGS IN A PEPPER AND TOMATO SAUCE TOPPED WITH SMOKED LABNEH, ZHOUG & FETA WITH A SIDE OF TOASTED PITA  
ADD: MERGUEZ SAUSAGE 4 HALLOUMI 4 BACON 4

**PULLED PORK PITA** (DF) 10.85  
HANDMADE FLUFFY PITA FILLED WITH PULLED PORK, FATTOUSH AND PICKLES SALAD WITH OUR HOUSE DATE BBQ SAUCE.

**MARCUS BREAKFAST** 12.40  
MERGUEZ SAUSAGE, STREAKY BACON, EGG, GREY OYSTER MUSHROOMS, HASH BROWN, FATTOUSH SALAD, LABNEH & HOUSE DATE BBQ SAUCE WITH A SIDE OF TOASTED HANDMADE FLUFFY PITA.

**VEGGIE BREAKFAST** 12.40  
AVOCADO, HALLOUMI, AN EGG, GREY OYSTER MUSHROOMS, HASH BROWN, FATTOUSH SALAD, LABNEH & HOUSE DATE BBQ SAUCE SERVED WITH TOASTED HANDMADE FLUFFY PITA.

**CARAMEL TOAST** 9.8  
BRIOCHE FRENCH TOAST, DRIZZLED WITH TAHINI SALTED CARAMEL, CHOCOLATE PARFAIT, HAZELNUTS, BERRIES AND HONEYCOMB.  
ADD: BACON 4

PROVENANCE

WE WANT TO SERVE YOU THE BEST QUALITY FOOD TO DO THAT WE MAKE SURE WE KNOW EXACTLY WHERE OUR MOST IMPORTANT INGREDIENTS COME FROM.

EGGS - CACKLEBEAN  
PORK - HG WALTER  
ORGANIC SOURDOUGH - THE CELTIC BAKERS  
COFFEE - CARAVAN MARKET BLEND  
MENUS - RECYCLED COFFEE CUPS

# ALL DAY

MON - FRI AVAILABLE FROM 12 // SATURDAY AVAILABLE FROM 4PM

RIP & DIP

OLIVES MARINATED IN PRESERVED LEMON, CHILLI AND ROSEMARY £4.5  
CHARRED LAFFA BREAD WITH GARLIC AND ZAT'AR £4  
HOUMOUS WITH SMOKED PAPRIKA CHICKPEAS £5.5  
TZATZIKI, GRILLED COURGETTES & ALLEPO CHILLI £5.5  
SMOKEY AUBERGINE GANOUSH WITH PRESERVED LEMON AND PARSLEY £5.5  
SPANAKOPITA - SPINACH AND FETA IN FILO £5.5

MEZZE

WHITE CABBAGE, PARSLEY SALAD, VIRGIN OLIVE OIL & LEMON DRESSING £6.8  
LA MARZANO TOMATO & BASIL ON ZAT'AR TOASTED SOURDOUGH, OLIVE TAPENADE & FETA £7.6  
GRILLED TURKISH PEPPERS DRIZZLED WITH ZOUGH £6.8  
HALLOUMI FRIES, BLOOD ORANGE HONEY AND SEEDS £8.2  
BURNT SWEET POTATO, ANISE AND LABNEH £5.5  
STICKY CORN RIBS, SMOKED CHILLI, LIME AIOLI, PARSLEY £8.5  
KEFIR FRIED CHICKEN, LIME LEAVES, PAPRIKA AND ROMESCO SAUCE £8/12

POSH KEBABS

CHICKEN SHAWARMA, TZATZIKI, WHITE CABBAGE AND TOMATO SALAD, MINT & POMEGRANATE ON HANDMADE FLATBREAD. £12.8

SPICED PULLED LAMB, ZOUGH & LABNEH WITH SUMAC ONIONS, WHITE CABBAGE SALAD & POMEGRANATE ON HANDMADE FLATBREAD. £13.6

SIDES

HALLOUMI, SAFFRON COUSCOUS, PICKLED RED CABBAGE, SALAD & ON HANDMADE FLATBREAD. £12

CRISPY FALAFEL, BEETROOT TAHINI, SMOKED CHILLI, BURNT CORN SALSA, WHITE CABBAGE SALAD ON HANDMADE FLATBREAD. £12.8

CHIPS, FETA AND OREGANO £4.5

DESSERTS

RICH CHOCOLATE PARFAIT WITH ORANGE BLOSSOM CREAM (N)(GF) £5.5  
PISTACHIO BAKLAVA WITH HOME MADE GREEK YOGURT ICE CREAM (N) £5.5

## Bubbles & Rose

	S	L	BTL
PROSECCO	7		32
KARINIKA "GREEK CHAMPAGNE"			45
MILONAS ROSE	8	11	36

## White

	S	L	BTL
ARAMAS DE GUERRA	6	9	27
ASPROLITHI			30
CASA DO ARRABALDE			32
MORIN	8	11	36
MACON BLANC			45

## Red

	S	L	BTL
THREE HILLS	6	9	27
RIOJA			30
KANENAS	7	10	32
BARBERA			36
BIUTIFUL			45

# BROTHER MARCUS

## Drinks

Coffee

ESSPRESSO	24
LONG BLACK	2.6
FLAT WHITE	3
CAPUCCINO	3
LATTE	3
ICED OAT LATTE	3.5
HOT CHOCOLATE	3.5
ALT MILK (OAT/SOY/ALMOND)	0.5

Tea

BREAKFAST TEA	3
FRESH MINT	2.8
LEMON, HONEY, GINGER	2.8

Fresh Juice

APPLE	4	5.5
ORANGE	4	5.5
GRAPEFRUIT	4	5.5

Beers

LAGER DRAUGHT	3	6
IPA DRAUGHT	3	6

Cocktails

BLOODY MARY	8.5
NEGRONI	8.5
APEROL SPRITZ	8.5
KAYISI	9
SIKA SOUR	9
TENTURA MARTINI	9
EAST MED TOMMY	9
SAFFRON NEGRONI	9
ESSPRESSO MARTINI	9
SPIRIT & MIXER	8 10