BRUNCH

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

BLACK FIG GRANOLA (V) (N)

7.2 K FIGS Do

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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 BBO 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

White

MORIN

ASPROLITHI

CASA DO ARRABALDE

BRIOCHE FRENCH TOAST, DRIZZLED WITH TAHINI SALTED CARAMEL, CHOCOLATE PARFAIT, HAZELNUTS, BERRIES AND HONEYCOMB.

ADD: BACON 4

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

OLIVES MARINATED IN PRESERVED LEMON, CHILLI AND ROSEMARY

Drinks

£4.5

BTL

27

30 45

CHARRED LAFFA BREAD WITH GARLIC AND ZAT'AR					
HOUMOUS WITH SMOKED PAPRIKA CHICKPEAS		£5.5			
TZATZIKI, GRILLED COURGETTES & ALLEPO CHILLI		£5.5			
SMOKEY AUBERGINE GANOUSH WITH PRESERVED L		£5.5			
SPANAKOPITA - SPINACH AND FETA IN FILO					£5.5
					£6.8
WHITE CABBAGE, PARSLEY SALAD, VIRGIN OLIVE OIL & LEMON DRESSING					
LA MARZANO TOMATO & BASIL ON ZAT'AR TOASTED	SOUR	DOUGH	, OLIVE TAP	'ENADE & FET/	
ODU LED TUDIVIOU DEDDEDO DDIZZI ED WITH ZOUGH					£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	RUME	SUU SA	UUE	t	28/12
CHICKEN CHAWADMA TZATZIKI WHITE CADDACE A	ND TO	матп			
CHICKEN SHAWARMA, TZATZIKI, WHITE CABBAGE AND TOMATO SALAD, MINT & POMEGRANATE ON HANDMADE FLATBREAD.					
SPICEN PHILLEN LAMB 70HGH & LARNEH WITH SHM	AC NN	INNS V	WHITE		
SPICED PULLED LAMB, ZOUGH & LABNEH WITH SUM CABBAGE SALAD & POMEGRANATE ON HANDMADE \mathbf{F}	LATBI	READ.		1	213.6
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.					
WHITE CABBAGE SALAD ON HANDMADE FLATBREAD.					£12.8
CHIPS, FETA AND OREGANO					£4.5
RICH CHOCOLATE PARFAIT WITH ORANGE BLOSSOM CREAM (N)(GF)					£5.5
PISTACHIO BAKLAVA WITH HOME MADE GREEK YOGURT ICE CREAM (N)					£5.5
Rolling & Bran					
Bubbles & Rose	S	L	BTL		
PROSECCO	7	-	32		
MILONAS ROSE	<i>1</i>	11	32 36		
PHEORAG ROOL	U	"	UU		

Red

RIOJA

BIUTIFUL

THREE HILLS

BTL

27

32

36

BROTHER MARCUS

Coffee	ESSPRESSO LONG BLACK FLAT WHITE CAPUCCINO LATTE ICED OAT LATTE HOT CHOCOLATE ALT MILK (OAT/SOY/ALMOND)	2.4 2.6 3 3 3.5 3.5 0.5
fea	BREAKFAST TEA FRESH MINT LEMON, HONEY, GINGER	3 2.8 2.8
Fresh Juice	APPLE 4 ORANGE 4 GRAPEFRUIT 4	5.5
Beens	MACHINA LARGER (440ML) DENNIS HOPPR (440ML)	4.5 4.5
Cocktails	BLOODY MARY NEGRONI APEROL SPRITZ KAYISI SIKA SOUR TENTURA MARTINI	8.5 8.5 8.5 9 9

EAST MED TOMMY

SAFFRON NEGRONI ESSPRESO MARTINI

8

SPIRIT & MIXER