

# ALL DAY

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@BROTHERMARCUS\_

## BRUNCH CLASSICS Served till 3pm daily

Harissa Eggs – british rainbow chard, avocado & two poached eggs on toasted organic sourdough, drizzled with harissa oil (V)(DF) £9.6

**ADD: Bacon: 2.5 Merquez Sausage: 3 Halloumi: 3.5**  
**MAKE IT VEGAN: Swap eggs for Tofu: 1.5**

Sweet potato, courgette & feta fritters – topped with avocado, crispy kale, turmeric yoghurt & a poached egg (GF)(V) £12.4

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Shakshouka – two eggs with smoked labneh, feta, zhoug in a pepper & tomato sauce, served with a side of toasted pita (V) £11.8

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## RIPS & DIPS

Olives marinated in preserved lemon (VG) (GF) (DF) £3.5

Grilled pita bread with garlic and zat'ar (VG)(DF) £1 each

Houmous & smoked paprika chickpeas (VG)(GF)(DF) £5.5

Tzatziki garnished with grilled courgettes & allepo chilli (V)(GF) £5.5

Smokey baba-ganoush & parsley (VG)(GF)(DF) £5.5

## MEZZE

Kale, squash, red cabbage, feta & quinoa salad (V)(GF) £6.8

Grilled halloumi with orange & thyme, honey & seeds(V)(GF) £8.2

Burnt sweet potato with anise and labneh (V)(GF) £5.5

Sticky corn ribs with smoked chilli, lime aioli & parsley (V)(GF) £8.5

Fried cauliflower with kassundi & golden raisins (VG)(GF)(DF) £9.2

## LARGE MEZZE

Charred hispi cabbage, parsnips & squash with houmous & pistachio (VG)(GF)(DF)(N) £7/11

Kefir fried chicken with lime leaves, served with a romesco sauce (N) £8/12

Lamb kofta with a celeriac puree & pine nut butter (N) 12.5

Stonebass fillet on a bed of sweet curried shakshouka (V)(GF) £14.5

# BROTHER MARCUS

## FLATBREADS/PITAS

All flatbreads are served with tzatziki, tomatoes, cucumber, red onion, herbs & pomegranate on a hand made fluffy pita

Chicken shawarma £12.8

Harissa & honey glazed pork belly £14.2

Crispy falafel (V) £11.8

## SIDES

Chips with feta & oregano (V)(GF) £4.5

Aubergine bites with date syrup (V)(GF) £5.5

Coffee roasted carrots with honey yoghurt (V)(GF) £5 –

## DESERTS

Sticky date pudding & metaxa toffee cream (V) £6 –

Rich chocolate parfait & orange blossom cream (V)(GF)(N) £5.5

Pistachio baklava & home made greek

yogurt ice cream (V)(N) £5.5

## PROVINANCE

AT BROTHER MARCUS WE USE LOCALY SOURCED INGREDIENTS AT THE HIGHEST QUALITY. HERE ARE SOME OF OUR SUPPLIERS.

**EGGS** - CACKLEBEAN

**FRUIT & VEG** - SMITH & BROCK

**BUTCHER** - HG WALTER

**COFFEE** - CARAVAN

**MILK** - ESTATE DAIRY

ALL OUR DISHES COME SEASONED, PLEASE ASK YOUR WAITER IF YOU'D PREFER IT NAKED OR IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

(V) VEGETARIAN (VG) VEGAN (GF) GLUTAN FREE (DF) DAIRY FREE (N) NUTS