

BROTHER MARCUS

All Day Dining, Modern Eastern Mediterranean

BRUNCH CLASSICS

HARISSA EGGS (DF, V)	9.6
British rainbow chard, avocado and poached eggs on toasted organic sourdough, drizzled with harissa oil ADD BACON 2.5 MERGUEZ SAUSAGE 3	
SWEET POTATO FRITTERS (V, GF)	12.4
Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg ADD: BACON 2.5 MERGUEZ SAUSAGE 3	
SMOKEY SHAKSHUKA (V)	11.5
Two poached eggs in a pepper and tomato sauce topped with labneh, zhoug & feta with a side of toasted fluffy pita ADD: BACON 2.5 MERGUEZ SAUSAGE 3	

RIPS AND DIPS

Olives marinated in preserved lemon, chilli and rosemary (GF, VG)	3.5
Pickled vegetables (GF, VG)	1.5
Toasted fluffy pita and z'atar (VG)	1.5
Houmous with smoked paprika chickpeas (GF, VG)	5.5
Fennel Tzatziki & Aleppo chilli (GF, V)	5.5
Smokey aubergine baba ghanoush with preserved lemon (GF, VG)	5.5
Rip and dip platter (V)	
A selection of all 3 dips, olives and pickled vegetables with a toasted fluffy pita	
	12.5

MEZZE

Kohlrabi apple and fennel salad, chardonnay and golden raisin dressing topped with toasted almonds (N, VG)	6.8
Baked Thessalian manouri cheese, orange and thyme honey (GF, V)	7.2
Fried Cauliflower, kassundi and lemon (GF, VG)	9.2
Spiced chickpea chips, tomato shallots with radicchio and herbs (GF, VG)	7.4
Grilled cabbage leaves stuffed with farro on garlic & dill tomato sauce (GF, VG)	8.8
Crispy aubergine skewer, shata herb sauce, labneh, grape molasses (GF, N, V)	9.5
Tiger prawns with paprika tomato and herbed new potatoes (GF)	12.8
Fried calamari, almond purée and basil (N)	10.8
Grilled Whole Seabass, confit leeks with mango, marjoram and garlic oil with almonds (GF, N)	16.4
Kefir fried Chicken, lime leaves, paprika and romesco sauce (N)	10.2
Crispy pork belly, Metaxa and date glaze with apple labneh and pecan nuts (GF, N)	12.8
Kleftiko lamb shank, blushed tomato, black lime and pomegranate reduction (DF, GF) (min 2 people)	18
Fenugreek chicken, herbed pearl barley with a hazelnut dukkha (N)	12
Chips, feta and oregano (GF, V)	4.5

DESSERTS

Malehbi, Israeli set coconut milk dessert, pomegranate and vissino cherries (DF, VG)	6.5
Honey bombs with pistachio and sea salt chocolate (N)	6.5
Feta cheesecake in kateifi, grilled rhubarb poached in rose syrup (V)	6.8
Pistachio Baklava, in-house made Greek yoghurt and honey ice cream (N, V)	5.5

BRUNCH

CHIA SEED BOWL (GF, N, VG) 7.2

Tea and coconut milk infused chia seeds with maple granola and roasted peaches

HARISSA EGGS (DF, V) 9.6

British rainbow chard, avocado and poached eggs on toasted organic sourdough, harissa oil

ADD BACON 2.5 MERGUEZ SAUSAGE 3
MANOURI CHEESE 3

SWEET POTATO FRITTERS (GF, V) 12.4

Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg

ADD BACON 2.5 MERGUEZ SAUSAGE 3
MANOURI CHEESE 3

SMOKEY SHAKSHUKA (V) 11.5

Two poached eggs in a pepper and tomato sauce topped with labneh, zhoug & feta with a side of toasted fluffy pita

ADD BACON 2.5 MERGUEZ SAUSAGE 3

PORK PITA (DF) 10.85

Grilled pork belly, fried egg, kassundi, spring onions, pickled cucumber with Aleppo chilli in a pita

MARCUS BREAKFAST 12.4

Merguez sausage, streaky bacon, an egg, oyster mushrooms, hash brown, fattoush salad, labneh with a side of toasted fluffy pita

VEGGIE BREAKFAST (V) 12.4

Avocado, manouri cheese, an egg, oyster mushrooms, hash brown, fattoush salad, labneh with a side of toasted fluffy pita

FALAFEL GRAIN BOWL (DF, N, VG) 11

Crispy falafel, herbed pearl barley and giant couscous, cherry tomatoes and a tahini & kefir dressing

ADD BACON 2.5 MERGUEZ SAUSAGE 3

ATAYEF, LEBANESE STUFFED PANCAKES

(GF, N, V) 8.8

Mini pancakes filled with orange blossom ricotta with grilled rhubarb and pistachio nuts

BOTTOMLESS BRUNCH 35

Ask your waiter for details

At Brother Marcus we only use locally sourced ingredients at the highest quality. Our suppliers include.

CAKLEBEAN EGGS - SMITH & BROCK FRUIT & VEG
HG WALTER BUTCHERS - CARAVAN COFFEE
AND ESTATE DAIRY MILK - MALTBY & GREEK

SIDES

2 eggs (poached, fried or scrambled) (V)	2.5
Manouri cheese, honey & thyme (V)	3.5
Crispy falafel, houmous (VG)	3.5
Hash browns, Kassundi (VG)	3.5
Merguez sausage, labneh & harrisa oil	4.5

THE COUNTER

Spinach and feta Spanakopita (V)	4
Pistachio and honey Baklava (N, V)	1
Cinnamon babka (V) t	3
Sea salt chocolate financier (GF,N, V)	3
Lemon and rose almond semolina cake (N, V)	3
Almond and bostock (N, V)	3
Tahini Blondie (V)	3
Triple Chocolate Cookie (V)	2
Courgette & walnut cake (N, V)	3
Egg custard Bougatsa (V) *weekends only	3