

# BROTHER MARCUS



## 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
Crispy pork belly, Metaxa and date glaze with apple labneh and pecan nuts (GF, N)	12.8
Fenugreek chicken, herbed pearl barley with a hazelnut dukkha (N)	12
Chips, feta and oregano (GF, V)	4.5

## 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

## MARCUS' CHOICE

Let us take control of ordering and curate something special just for you.

£30pp

## 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. Here are some of our suppliers.

CAKLEBEAN EGGS - SMITH & BROCK FRUIT & VEG  
HG WALTER BUTCHERS - CARAVAN COFFEE  
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