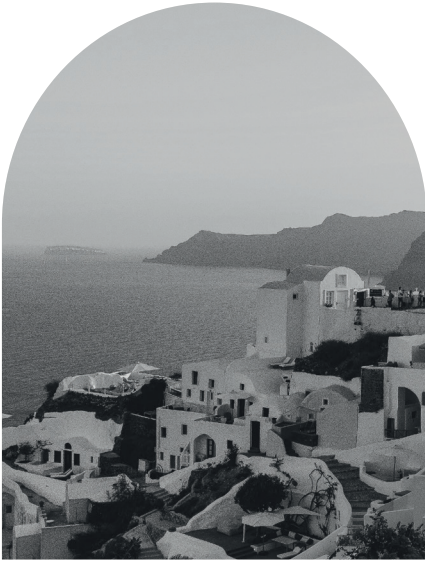


BROTHER MARCUS

Tue - Sat: 17:00-22:00



RIPS AND DIPS

Toasted fluffy pita and za'atar (VG)	2
Marinated olives with preserved lemon, chilli and rosemary (GF, VG)	3.5
Black garlic houmous with lemon chickpeas (GF, VG)	6
Fennel tzatziki & Aleppo chilli (GF, V)	6
Smoked aubergine baba ghanoush with chilli oil (GF, VG)	6
Fava bean purée, Urfa chilli & rocket oil (GF, VG)	6
Cod roe taramasalata with thrumpa olives & pickled red onion (GF)	6.5
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pita	18

MARCUS' CHOICE

Let us take control of ordering
and curate something special just for you.
£36.5pp

MEZZE

Heritage tomato salad, basil, shallots, crispy capers, Cretan rusk with a sherry vinegar glaze (VG)	9.2
Grilled sprouting broccoli with harissa oil, coconut lime & tahini dressing (GF, VG)	7.8
Pan fried kefalotyri cheese saganaki with black fig honey and verjus (GF)	9.2
Feta & halloumi börek with ayran & fresh herbs (V)	9.5
Falafel with yellow chilli purée, leek hay, pomegranate molasses (VG,GF)	9.8
Crispy aubergine skewer with a shatta herb sauce, labneh, grape molasses (GF, N, V, VG*)	10.2
Potato chips, feta & oregano (GF, V, VG*)	6

Crispy calamari, fava bean purée, samphire, rocket oil & Urfa chilli (DF)	13.5
Fire grilled sardines, whipped feta with za'atar & lemon oil (GF)	15
King prawns seared in burnt Aleppo & garlic butter caramelised in kasundi (GF)	16.5

Grilled lamb kofta with garlic yoghurt and burnt Aleppo butter (GF)	14
BBQ pork skewers with labneh & hazelnut dukkha (GF, N)	13.8
Kefir fried chicken with grated graviera, walnut muhammara (N)	12.8

DESSERTS

Malehbi, set coconut milk, vissino cherries and raspberry crumble (GF, VG, N)	7.2
Honey bombs, chocolate, crumbed hazelnut pasteli (N*, V)	7.5
Baklava sandwich with Greek yoghurt & pistachio ice cream (N, V)	7.5

(V) Vegetarian (VG) Vegan (DF) Dairy-Free (GF) Gluten-Free (N) Contains Nuts (*) Can be substituted

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 13.5% will be added to your bill.

BROTHER MARCUS

Mon - Fri: 12:00-17:00

All Day Dining, Modern Eastern Mediterranean.

BRUNCH CLASSICS

HARISSA EGGS (DF, V)	12.2
British rainbow chard, avocado and poached eggs on toasted organic sourdough, drizzled with harissa oil ADD BACON 3 MERGUEZ SAUSAGE 4	
SWEET POTATO FRITTERS (V, GF)	12.5
Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg ADD: BACON 3 MERGUEZ SAUSAGE 4	
SMOKEY SHAKSHUKA (V)	12.5
Two poached eggs in a pepper and tomato sauce topped with labneh, zhough & feta with a side of toasted fluffy pita ADD: BACON 3 MERGUEZ SAUSAGE 4	

RIPS AND DIPS

Toasted fluffy pita and za'atar (VG)	2
Marinated olives with preserved lemon, chilli and rosemary (GF, VG)	3.5
Black garlic houmous with lemon chickpeas (GF, VG)	6
Fennel tzatziki & Aleppo chilli (GF, V)	6
Smoked aubergine baba ghanoush with chilli oil (GF, VG)	6
Fava bean purée, Urfa chilli & rocket oil (GF, VG)	6
Cod roe taramasalata with thrumpa olives & pickled red onion (GF)	6.5
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pita	18

MARCUS' CHOICE

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£36.5pp

MEZZE

Heritage tomato salad, basil, shallots, crispy capers, Cretan rusk with a sherry vinegar glaze (VG)	9.2
Grilled sprouting broccoli with harissa oil, coconut lime & tahini dressing (GF, VG)	7.8
Pan fried kefalotyri cheese saganaki with black fig honey and verjus (GF)	9.2
Feta & halloumi börek with ayran & fresh herbs (V)	9.5
Falafel with yellow chilli purée, leek hay, pomegranate molasses (VG,GF)	9.8
Crispy aubergine skewer with a shatta herb sauce, labneh, grape molasses (GF, N, V, VG*)	10.2
Potato chips, feta & oregano (GF, V, VG*)	6
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Crispy calamari, fava bean purée, samphire, rocket oil & Urfa chilli (DF)	13.5
Fire grilled sardines, whipped feta with za'atar & lemon oil (GF)	15
King prawns seared in burnt Aleppo & garlic butter caramelised in kasundi (GF)	16.5
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Grilled lamb kofta with garlic yoghurt and burnt Aleppo butter (GF)	14
BBQ pork skewers with labneh & hazelnut dukkha (GF, N)	13.8
Kefir fried chicken with grated graviera, walnut muhammara (N)	12.8

DESSERTS

Malehbi, set coconut milk dessert, vissino cherries and raspberry crumble (DF, VG,N)	7.2
Honey bombs, chocolate, cream, crumbed hazelnut pasteli (N*, V)	7.5
Baklava sandwich with Greek yoghurt & pistachio ice cream (N, V)	7.5

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (N) Contains Nuts (*) Can be substituted

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BRUNCH

Mon - Fri: 8:30- 12:00
Sat 9:00 - 16:00 - Sun: 9:30 - 16:00

YOGHURT & GRANOLA (GF, N, VG) 9.2

Coconut yoghurt, salted maple syrup
granola, hazelnut pasteli & summer berries

HARISSA EGGS (DF, V) 12.2

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

ADD: CURED SALMON 4 BACON 3 MERGUEZ
SAUSAGE 4 HALLOUMI 4.5

SWEET POTATO FRITTERS (GF, V) 12.5

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

ADD: BACON 3 MERGUEZ SAUSAGE 4
HALLOUMI 4.5

SMOKY SHAKSHUKA (V) 12.5

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

ADD: BACON 3 MERGUEZ SAUSAGE 4

SUGAR DADDY 12.5

Brioche French toast, coconut & duck egg
custard, bacon floss, sugar syrup

ADD: BACON 3

TOMATO & FALAFEL SALAD (VG) 11.2

Heritage tomato salad, falafel, basil,
shallots, crispy capers, Cretan rusk with a
sherry vinegar glaze

ADD: CURED SALMON 4 HALLOUMI 4.5

FRIED CHICKEN ROSTI (N*) 14.5

Kefir fried chicken, crispy potato rosti, two
fried eggs drizzled with bacon jam

BOTTOMLESS +30

Unlimited for 90mins: Prosecco, Bloody
Mary, Bellini, Mimosa & Beers

Ask your waiter for more details

*Only available as an addition to a brunch
main and for the whole group as a minimum

MARCUS BREAKFAST 14

Merguez sausage, thick cut streaky bacon,
fried egg, oyster mushrooms, hash brown,
fattoush salad, house beans, side of toasted
fluffy pita

VEGGIE BREAKFAST (V) 14

Avocado, halloumi, fried egg, oyster
mushrooms, hash brown, fattoush salad,
house beans, side of toasted fluffy pita

VEGAN BREAKFAST (VG) 13.5

Avocado, falafel, oyster mushrooms, house
beans, baba ganoush, fattoush salad, side of
toasted fluffy pita

At Brother Marcus we only use locally sourced
ingredients of the highest quality.

Here are some of our suppliers.

CLARENCE COURT EGGS - FARMFORD FRUIT & VEG
HG WALTER BUTCHERS - CARAVAN COFFEE
ESTATE DAIRY MILK - MALTBY & GREEK

SIDES

Halloumi & honey (GF, V)	5.5
Crispy falafel, tahini (GF, VG)	4.5
Hash browns, kasundi, grated graviera (V)	4.5
Merguez sausage, labneh & harissa oil	4.5
In-house beetroot cured salmon (GF, DF)	5

THE COUNTER

Spinach & feta spanakopita (V)	4
Pistachio baklava (N, V)	1
Cinnamon babka (V)	3
Sea salt chocolate financier (GF, N, V)	3
Lemon & rose almond semolina cake (N, V)	3
Tahini blondie (V)	3
Triple chocolate cookie (V)	2
Courgette & walnut cake (N, V, DF)	3
Chocolate & raspberry cake (VG)	3
Egg custard bougatsa (V) *weekends only	3

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