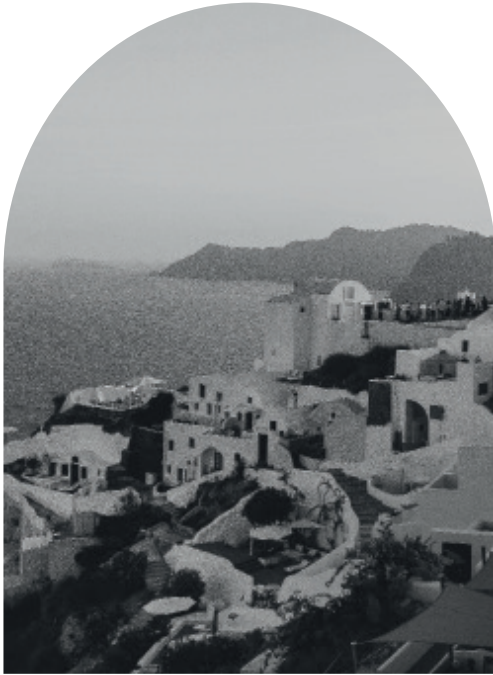


BROTHER MARCUS

Tue-Sat: 17.00-22.00



RIPS AND DIPS

Toasted fluffy pita and za'atar (VG)	2.8
Marinated olives with preserved lemon, chilli and rosemary (GF, VG)	3.9
Roasted beetroot houmous, herb oil & Urfa chilli (GF, VG)	6.6
Fennel tzatziki & Aleppo chilli (GF, V)	6.6
Smoked aubergine baba ghanoush & harissa oil (VG, GF)	6.6
Cod roe taramasalata with sumac onion	7.2
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pitas	19.8

MARCUS' CHOICE

Let us take control of ordering
and curate something special just for you.
£42.0pp

MEZZE

Freekeh salad, orange, beetroot, tahini, sumac & pomegranate dressing (N, VG)	10.2
Charred celeriac, turmeric, cumin aioli, almond & parsley dressing, Urfa Chilli (VG, GF, N)	10.8
Pan fried halloumi, prune & clementine reduction, toasted seeds (V, GF)	10.1
Ras el hanout roasted chantenay carrots, tahini yoghurt & caramelised onion (N, GF, V)	10.2
Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF, N, V, VG*)	12.0
Potato chips, feta & oregano (GF, V, VG*)	6

Crispy calamari, vine leaves, saffron aioli & burnt lime (DF, GF)	17.5
King prawns, new potatoes seared in burnt Aleppo & garlic butter caramelised in kasundi (GF)	18.2
Pan seared gurnard, almond & dill gremolata (GF, N)	17.8

Grilled lamb kofta, aubergine begendi, Aleppo butter & spring onion (GF)	15.7
Grilled pork rib-eye, grape beurre blanc & herb dust	16.8
Za'atar spiced chicken, parsnip crisps, burnt onion & cumin sauce, harissa infused oil (GF)	16.6

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N, V)	8.3
Kataifi halva cheesecake, caramelised banana & cinnamon sugar	7.6
Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF, N, VG)	7.2
Sharp lemon curd pavlova, chantilly cream & candied lemon (GF)	7.5
A choice of:	3.0 per scoop
Pistachio ice cream (N, V)	
Rose water ice cream (V)	
Coconut ice cream (VG)	
Saffron & cardamom ice cream (V)	

Please always inform your server of any allergies or intolerances before placing your order.
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If for any reason you felt the service you received was not up to scratch, please let us know and we'll remove it for you.

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

BROTHER MARCUS

Mon - Fri: 12.00-16.00

All Day Dining

Modern Eastern Mediterranean

BRUNCH CLASSICS

BEETROOT HOUMOUS & AVO (VG) 12.5
Smashed avocado on toast with beetroot houmous & crispy chickpeas
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4
POACHED EGGS 3.5

SWEET POTATO FRITTERS (V,GF) 14.2
Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

SMOKEY SHAKSHUKA (V) 14.4
Two poached eggs in a pepper and tomato sauce topped with labneh & feta with a side of toasted fluffy pita
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

RIPS AND DIPS

Toasted fluffy pita and za'atar (VG) 2.8

Marinated olives with preserved lemon, chilli and rosemary (GF,VG) 3.9

Roasted beetroot houmous, herb oil & Urfa chilli (GF,VG) 6.6

Fennel tzatziki & Aleppo chilli (GF,V) 6.6

Smoked aubergine baba ghanoush & harissa oil (VG,GF) 6.6

Cod roe taramasalata with sumac onion 7.2

Rip and dip platter
A selection of 3 dips, olives & toasted fluffy pita's 19.8

MARCUS' CHOICE

Let us take control of ordering
and curate something special just for you.
£42.0pp

MEZZE

Freekeh salad, orange, beetroot, tahini, sumac & pomegranate dressing (N,VG) 10.2

Charred celeriac, turmeric, cumin aioli, almond & parsley dressing, Urfa Chilli (VG,GF,N) 10.8

Pan fried halloumi, prune & clementine reduction, toasted seeds (V,GF) 10.1

Ras el hanout roasted chantenay carrots, tahini yoghurt & caramelised onion (N,GF,V) 10.2

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF,N,V,VG*) 12.0

Potato chips, feta & oregano (GF,V,VG*) 6

Crispy calamari, vine leaves, saffron aioli & burnt lime (DF,GF) 17.5

King prawns, new potatoes seared in burnt Aleppo & garlic butter caramelised in kasundi (GF) 18.2

Pan seared gurnard, almond & dill gremolata (GF,N) 17.8

Grilled lamb kofta, aubergine begendi, Aleppo butter & spring onion (GF) 15.7

Grilled pork rib-eye, grape beurre blanc & herb dust 16.8

Za'atar spiced chicken, parsnip crisps, burnt onion & cumin sauce, harissa infused oil (GF) 16.6

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N,V) 8.3

Kataifi halva cheesecake, caramelised banana & cinnamon sugar 7.6

Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,VG) 7.2

Sharp lemon curd pavlova, chantilly cream & candied lemon (GF) 7.5

A choice of: 3.0 per scoop
Pistachio ice cream (N,V)
Rose water ice cream (V)
Coconut ice cream (VG)
Saffron & cardamom ice cream (V)

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BROTHER MARCUS

BRUNCH

Sat & Sun: 10.00-16.00

BRUNCH CLASSICS

BEETROOT HOUMOUS & AVO (VG) 12.5

Smashed avocado with beetroot houmous & crispy chickpeas on toast
ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5

HARISSA EGGS 13.5

Smashed avocado, kale, two poached eggs on sourdough toast & harissa oil
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

EGGS BENEDICT (N) 14.0

Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast
ADD: HALLOUMI 4 SAUSAGE 3.5

SWEET POTATO FRITTERS (GF,V) 14.2

Sweet potato, courgette & feta fritters, avocado, crispy kale, turmeric yoghurt, poached egg
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

SMOKY SHAKSHUKA (V) 14.4

Two poached eggs in a pepper & tomato sauce topped with labneh, zhoug, feta & a side of toasted fluffy pita
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

FRIED CHICKEN ROSTI (GF) 16.3

Kefir fried chicken, crispy potato rosti, two fried eggs drizzled with kasundi jam
ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5

MARCUS BREAKFAST 15.8

Cumberland sausage, streaky bacon, two poached eggs, portobello mushrooms, grilled plum tomato, house beans on toasted sourdough.

THE BRIOCHE 11.0

Lemon cardamom curd, chantilly cream, cardamom meringues & candied lemon peel on toasted brioche

BRUNCH COCKTAILS 2 FOR 20

BROTHER MARY 10.0

J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12yr & Turkish pepper

HONEY & GRAPEFRUIT BELLINI 10.0

Honey, grapefruit & prosecco

MOV LEVANTA 10.0

Pink peppercorn infused Gin, damson syrup, lemon juice & lavender foam

MAVRO DAIQUIRI 10.0

Bacardi Carta Blanca, Cointreau, homemade blackberry, ginger syrup & lime juice

SIDES

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Halloumi & honey 6.1

Avocado 4.4

Beans 4.4

Beetroot houmous 3.8

Eggs (poached, scrambled or fried) 3.5

SWEET TOUCH

PEKMEZ BANANA BREAD (V) 7

Toasted banana bread, tahini cheesecake, grape molasses and caramelised bananas

BAKED GOODS

Croissant 3.2

Almond croissant (N,VG) 4.2

Pistachio croissant (N,VG) 4.2

Pain aux raisin 3.6

Pain au chocolate 3.6

Sticky date & cardamom loaf 4.1

Lemon & poppy seed loaf (VG) 4.1

Halva brownie 4.1

Cinnamon Swirl 4.5

Sicilian pistachio & rose cake (N) 5.1

Kofta sausage roll 4.1

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BROTHER MARCUS

BREAKFAST

Mon - Fri: 8.30-12.00

FRUITS, GRAINS & BREADS

CHIA & OAT BOWL (VG)	7.5
Mint infused fruits, braeburn apple, kiwi, conference pear	
GRANOLA & RHUBARB (V,N)	8.0
Poached rhubarb, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes	
PEKMEZ BANANA BREAD (V)	7.0
Toasted banana bread, tahini cheesecake, grape molasses and caramelised bananas	

BREAKFAST PITAS

Each pita is filled with labneh and home made kasundi relish & sprinkled with za'tar

FETA & SPINACH (V)	7.2
Fried egg, spinach, crumbled feta & Aleppo butter	
DOUBLE CRISPY BACON	8.2
Double crispy smoky bacon & spring onion	
KOFTA & EGG	9.2
Grilled lamb kofta, fried egg & spring onion	
BACON, SAUSAGE & EGG	10.5
Crispy smoky bacon, pork and leek sausage, fried egg & spring onion	

BAKED GOODS

Croissant	3.2
Almond croissant (N,VG)	4.2
Pistachio croissant (N,VG)	4.2
Pain aux raisin	3.6
Pain au chocolate	3.6
Sticky date & cardamom loaf	4.1
Lemon & poppy seed loaf (VG)	4.1
Halva brownie	4.1
Cinnamon Swirl	4.5
Sicilian pistachio & rose cake (N)	5.1
Kofta sausage roll	4.1

BRUNCH CLASSICS

BEETROOT HOUMOUS & AVO (VG)	12.5
Smashed avocado with beetroot houmous & crispy chickpeas on toast	
ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
HARISSA EGGS	13.5
Smashed avocado, kale, two poached eggs on sourdough toast & harissa oil	
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	
EGGS BENEDICT (N)	14.0
Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast	
ADD: HALLOUMI 4 SAUSAGE 3.5	
SWEET POTATO FRITTERS (GF,V)	14.2
Sweet potato, courgette & feta fritters, avocado, crispy kale, turmeric yoghurt, poached egg	
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	
SMOKY SHAKSHUKA (V)	14.4
Two poached eggs in a pepper & tomato sauce topped with labneh, zhoug, feta & a side of toasted fluffy pita	
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	
FRIED CHICKEN ROSTI (GF)	16.3
Kefir fried chicken, crispy potato rosti, two fried eggs drizzled with kasundi jam	
ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
MARCUS BREAKFAST	15.8
Cumberland sausage, streaky bacon, two poached eggs, portobello mushrooms, grilled plum tomato, house beans on toasted sourdough.	
THE BRIOCHE	11.0
Lemon cardamom curd, chantilly cream, cardamom meringues & candied lemon peel on toasted brioche	

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