

BROTHER MARCUS

Tue-Sat: 17.00-22.00



RIPS AND DIPS

Toasted fluffy pita & za'atar (VG)	2.8
Marinated olives with preserved lemon, chilli & 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's roe taramasalata with sumac onion's	7.2
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pitas	19.8

PRE-SHOW SET MENU

Tue-Fri: 17:00-19:00

Rip and dip platter to share + one veg mezze
& one meat mezze of your choice
£25 pp
(Min 2 person)

MARCUS' CHOICE

Let us take control of ordering
and curate something special just for you.
£42 pp

MEZZE

Beef tomato, oregano, Kalamata olive soil, crunchy puffed buckwheat & herb oil vinaigrette (VG)	8.2
Chargrilled marinated leeks, galomyzithra, crispy leek tops, herb oil & Urfa chilli (V,GF)	9.8
Pan-fried halloumi, prune & clementine reduction, toasted seeds (V,GF)	10.1
Chargrilled marinated courgettes, lime & dill aioli, almonds, mizuna & pea shoot salad (VG,GF,N)	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
Prawn bisque trofie pasta, lemon, chives & Urfa chilli	18.2
Pan seared bream, almond & dill gremolata (DF,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
Roasted lemon chicken, charred hispi cabbage & nigella seeds (GF,N)	16.8

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

Please always inform your server of any allergies or intolerances before placing your order.

A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today. 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

EGGS BENEDICT 14.0
Poached eggs & bacon on toast with a burnt
butter sumac hollandaise
ADD: HALLOUMI 4 SAUSAGE 3.5

RIPS AND DIPS

Toasted fluffy pita & za'atar (VG) 2.8

Marinated olives with preserved lemon,
chilli & 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's roe taramasalata with sumac onion's 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 pp

MEZZE

Beef tomato, oregano, Kalamata olive soil, crunchy
puffed buckwheat & herb oil vinaigrette (VG) 8.2

Chargrilled marinated leeks, galomyzithra, crispy
leek tops, herb oil & Urfa chilli (V,GF) 9.8

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

Chargrilled marinated courgettes, lime & dill
aioli, almonds, mizuna & pea shoot salad (VG,GF,N) 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

Prawn bisque trofie pasta, lemon, chives
& Urfa chilli 18.2

Pan seared bream, almond & dill gremolata (DF,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

Roasted lemon chicken, charred hispi cabbage
& nigella seeds (GF,N) 16.8

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.
A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today.
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

BRUNCH

Sat: 9.00-16.00 Sun: 9.30-16.00

BRUNCH CLASSICS

GRANOLA & RHUBARB (V,N)	8.0
Poached rhubarb, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes	
BEETROOT HOUMOUS & AVO (VG)	12.5
Smashed avocado with beetroot houmous & crispy chickpeas on sourdough toast	
ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
HARISSA EGGS	13.5
Smashed avocado, kale & poached eggs on sourdough toast with 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 & a 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, zhough, feta & 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, cheesecake cream, cardamom meringues & candied lemon peel on toasted brioche	

BRUNCH COCKTAILS

BROTHER MARY	11.0
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	11.0
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 & caramelised bananas	

BAKED GOODS

Croissant	3.2
Almond croissant	4.2
Pain au raisin	3.6
Pain au chocolate	3.6
Assorted fruit danish	4.1
Cinnamon & chocolate swirl	4.5

Please always inform your server of any allergies or intolerances before placing your order.

A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today. 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

BREAKFAST

Mon – Fri: 8.30–12.00

COCKTAILS

Brother Mary – Honey Bellini
Mov Levanta – Mavro Daiquiri

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 & caramelised bananas

BREAKFAST PITAS

Each pita is filled with labneh, kasundi relish & sprinkled with za'atar

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 4.2
Pain au raisin 3.6
Pain au chocolate 3.6
Assorted fruit danish 4.1
Cinnamon & chocolate swirl 4.5

CLASSICS

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

HARISSA EGGS 13.5
Smashed avocado, kale & poached eggs on sourdough toast with 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 & a 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 & 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, cheesecake cream, cardamom meringues & candied lemon peel on toasted brioche

Please always inform your server of any allergies or intolerances before placing your order.

A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today. 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