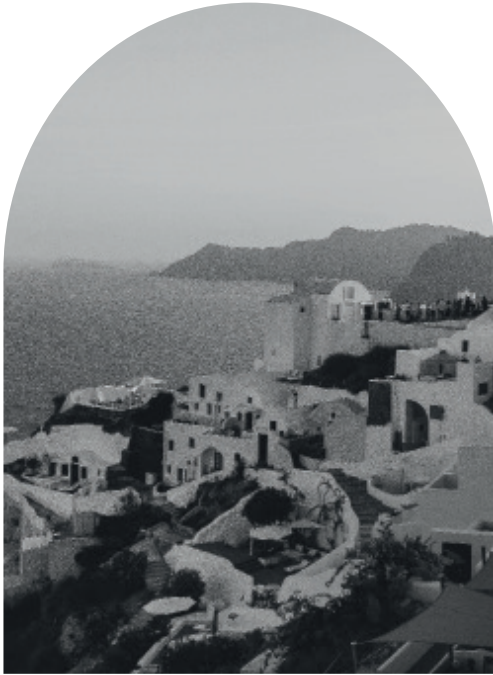


BROTHER MARCUS

Mon-Sat: 16.00-22.00



RIPS AND DIPS

Toasted fluffy pita & za'atar (VG)	2.9
Marinated olives with preserved lemon, chilli & rosemary (GF,VG)	3.9
Roasted beetroot houmous, herb oil & Urfa chilli (GF,VG)	6.7
Fennel tzatziki & Aleppo chilli (GF,V)	6.7
Smoked aubergine baba ghanoush & harissa oil (VG,GF)	6.7
Cod's roe taramasalata with sumac onions	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 pp

MEZZE

Greek salad, tomatoes, cucumbers, onions, olives, green peppers, olive oil rusk & whipped feta (V*)	9.6
Baked beetroot, galomizithra, pistachio dukkah, dill, herb oil and Urfa chilli (V,GF,N)	9.8
Pan-fried halloumi, watermelon & mint reduction, toasted seeds (V,GF)	10.4
Charred tenderstem broccoli, romesco, toasted almonds & Urfa chilli (VG,N,GF)	10.8
Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF,N,V,VG*)	12.2
Potato chips, feta & oregano (GF,V,VG*)	6
Crispy calamari, zhoug aioli, burnt lime & Aleppo chilli (GF)	17.5
Prawn bisque striftoudi pasta, lemon, chives & Urfa chilli	18.2
Pan seared bream, almond & dill gremolata (DF,GF,N)	17.8
Grilled kofta, aubergine begendi, Aleppo butter & spring onion (GF,N)	15.7
Greek feta sausage, louvi beans, grated plum tomatoes & herb salad (GF)	16.8
Roasted chicken, sun-dried tomato harissa, fresh herb salad, labneh & nigella seeds (GF,N)	17.1

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N,V)	8.5
Kataifi cheesecake, Metaxa toffee, carob rusk, charred apricots & Corinthian raisins (V)	7.8
Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,VG)	7.3
Chocolate cremeux, sesame touille, chocolate crumb, candied preserved lemons (N,V,GF)	7.7
A choice of: Pistachio ice cream (N,V,GF) Coconut ice cream (VG,GF) Greek yoghurt & honey (V,GF)	3.2 per scoop

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(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) 11.8
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 & feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

SMOKY SHAKSHUKA (V) 14.7
Two poached eggs in a pepper & 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 & za'atar (VG) 2.9

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

Roasted beetroot houmous, herb oil & Urfa chilli (GF,VG) 6.7

Fennel tzatziki & Aleppo chilli (GF,V) 6.7

Smoked aubergine baba ghanoush & harissa oil (VG,GF) 6.7

Cod's roe taramasalata with sumac onions 7.2

Rip and dip platter
A selection of 3 dips, olives & toasted fluffy pitas 19.8

MARCUS' CHOICE

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£42 pp

MEZZE

Greek salad, tomatoes, cucumbers, onions, olives, green peppers, olive oil rusk & whipped feta (V*) 9.6

Baked beetroot, galomizithra, pistachio dukkah, dill, herb oil and Urfa chilli (V,GF,N) 9.8

Pan-fried halloumi, watermelon & mint reduction, toasted seeds (V,GF) 10.4

Charred tenderstem broccoli, romesco, toasted almonds & Urfa chilli (VG,N,GF) 10.8

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF,N,V,VG*) 12.2

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

Crispy calamari, zhoug aioli, burnt lime & Aleppo chilli (GF) 17.5

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

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

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

Greek feta sausage, louvi beans, grated plum tomatoes & herb salad (GF) 16.8

Roasted chicken, sun-dried tomato harissa, fresh herb salad, labneh & nigella seeds (GF,N) 17.1

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N,V) 8.5

Kataifi cheesecake, Metaxa toffee, carob rusk, charred apricots & Corinthian raisins (V) 7.8

Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,VG) 7.3

Chocolate cremeux, sesame touille, chocolate crumb, candied preserved lemons (N,V,GF) 7.7

A choice of: 3.2 per scoop
Pistachio ice cream (N,V,GF)
Coconut ice cream (VG,GF)
Greek yoghurt & honey (V,GF)

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BROTHER MARCUS

BRUNCH

Sat & Sun: 9.30-16.00

BRUNCH CLASSICS

GRANOLA & APRICOT (V,N)	8.0
Charred apricot, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes	
BEETROOT HOUMOUS & AVO (VG)	11.8
Smashed avocado with beetroot houmous & crispy chickpeas on sourdough toast ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
HARISSA EGGS (V)	13.8
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)	14.7
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)	16.6
Kefir fried chicken, crispy potato rosti & two fried eggs drizzled with kasundi jam ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
MARCUS BREAKFAST	15.9
Cumberland sausage, streaky bacon, two poached eggs, portobello mushrooms, grilled plum tomato, house beans on toasted sourdough	
THE BRIOCHE (N)	11.0
Lemon cardamom curd, cheesecake cream, cardamom meringues, caramelised pistachios & candied lemon peel on toasted brioche	

BRUNCH COCKTAILS 2 FOR 20

BROTHER MARY	12.5
J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12 & Turkish pepper	
HONEY & GRAPEFRUIT BELLINI	12.5
Honey, grapefruit & Prosecco	
KOSMOPOLITIS	12.5
J.J Whitley Vodka, Axia, cranberry juice & lemon juice	
MAVRO DAIQUIRI	12.5
Planteray 3 Stars Rum, blackberry, ginger juice & lime juice	

SIDES

Thin cut streaky bacon	4.4
Cumberland sausage	4.4
Avocado	4.4
Beans	3.5
Beetroot houmous	3.8
Eggs (poached, scrambled or fried)	3.5
Halloumi, watermelon & mint reduction	4.4

SWEET TOUCH

PEKMEZ BANANA BREAD (V)	7.5
Toasted banana bread, cheesecake, tahini, grape molasses & 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
Lemon & poppy seed loaf (VG)	4.1
Halva brownie	4.1
Cinnamon Swirl	4.5

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BROTHER MARCUS

BREAKFAST

Mon - Fri: 8.30-12.00

FRUITS, GRAINS & BREADS

GRANOLA & APRICOT (V,N)	8.0
Charred apricot, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes	
PEKMEZ BANANA BREAD (V)	7.5
Toasted banana bread, cheesecake, tahini, 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 & 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
Lemon & poppy seed loaf (VG)	4.1
Halva brownie	4.1
Cinnamon Swirl	4.5

BRUNCH WITH BROTHER MARCUS THE COOKBOOK

A collection of recipes developed over the past 7 years, inspired by the Eastern Med
20

BRUNCH CLASSICS

BEETROOT HOUMOUS & AVO (VG)	11.8
Smashed avocado with beetroot houmous & crispy chickpeas on sourdough toast	
ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	

HARISSA EGGS	13.8
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)	14.7
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)	16.6
Kefir fried chicken, crispy potato rosti & two fried eggs drizzled with kasundi jam	
ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	

MARCUS BREAKFAST	15.9
Cumberland sausage, streaky bacon, two poached eggs, portobello mushrooms, grilled plum tomato, house beans on toasted sourdough	

THE BRIOCHE (N)	11.0
Lemon cardamom curd, cheesecake cream, cardamom meringues, caramelised pistachios & candied lemon peel on toasted brioche	

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