

# 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

### PRE-SHOW SET MENU

Mon-Fri: 15:00-18:00

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

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
<hr/>	
Crispy calamari, zhoug aioli, burnt lime & Aleppo chilli (GF)	17.5
Prawn bisque striftoudi pasta, lemon, chives & Urfa chilli	18.2
<hr/>	
Pan seared bream, almond & dill gremolata (DF, GF, N)	17.8
<hr/>	
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)	

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. 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

## 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

**EGGS BENEDICT** 14.0  
Poached eggs & bacon on toast with a burnt  
butter sumac hollandaise

## 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

### PRE-SHOW SET MENU

Mon-Fri: 15:00-18:00

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

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)

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. 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

<b>GRANOLA &amp; APRICOT (V,N)</b>	8.0
Charred apricot, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes	
<b>BEETROOT HOUMOUS &amp; AVO (VG)</b>	11.8
Smashed avocado with beetroot houmous & crispy chickpeas on sourdough toast ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
<b>HARISSA EGGS (V)</b>	13.8
Smashed avocado, kale & poached eggs on sourdough toast with harissa oil ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	
<b>EGGS BENEDICT (N)</b>	14.0
Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast ADD: HALLOUMI 4 SAUSAGE 3.5	
<b>SWEET POTATO FRITTERS (GF,V)</b>	14.2
Sweet potato, courgette & feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	
<b>SMOKY SHAKSHUKA (V)</b>	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	
<b>FRIED CHICKEN ROSTI (GF)</b>	16.6
Kefir fried chicken, crispy potato rosti & two fried eggs drizzled with kasundi jam ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	
<b>MARCUS BREAKFAST</b>	15.9
Cumberland sausage, streaky bacon, two poached eggs, portobello mushrooms, grilled plum tomato, house beans on toasted sourdough	
<b>THE BRIOCHE (N)</b>	11.0
Lemon cardamom curd, cheesecake cream, cardamom meringues, caramelised pistachios & candied lemon peel on toasted brioche	

### BRUNCH COCKTAILS

#### 2 FOR 20

<b>BROTHER MARY</b>	12.5
J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12 & Turkish pepper	
<b>HONEY &amp; GRAPEFRUIT BELLINI</b>	12.5
Honey, grapefruit & Prosecco	
<b>KOSMOPOLITIS</b>	12.5
J.J Whitley Vodka, Axia, cranberry juice & lemon juice	
<b>MAVRO DAIQUIRI</b>	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

<b>PEKMEZ BANANA BREAD (V)</b>	7.5
Toasted banana bread, cheesecake, tahini, grape molasses & caramelised bananas	

### BAKED GOODS

Croissant	3.2
Almond croissant	4.2
Pistachio croissant	4.2
Pain au chocolate	3.6
Cinnamon swirl	4.5

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. 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  
Kosmopolitis - Mavro Daiquiri

### 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 4.2  
Pistachio croissant 4.2  
Pain au chocolate 3.6  
Cinnamon swirl 4.5

### 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

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. 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