

## Our Classics

*A mix of Fresh Faces and loyal old-timers  
still turning heads like it's 2016*

### Houmous & Avo (VG, DF)

*Smashed avocado with houmous  
& crispy chickpeas on sourdough toast 11.8*

Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

### Harissa Eggs (V, DF)

*Smashed avocado, kale & poached eggs  
on sourdough toast with harissa oil 14.2*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

### Greek Sausage & Ladopita

*Smoked pork & feta sausage, fermented fennel,  
labneh, ladopita & herb oil 16.8*

Add: Fried Egg 1.8 Halloumi 4

### Sweet Potato Fritters (V, GF)

*Sweet potato, courgette & feta fritters, avocado, crispy  
kale, confit garlic yoghurt & a poached egg 15.8*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

### Smoky Shakshuka (V)

*Two poached eggs in a pepper & tomato sauce  
topped with labneh, zhoug, feta & toasted fluffy pita 15.5*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

### Fried Chicken Rosti (GF)

*Kefir fried chicken, crispy potato rosti  
& two fried eggs drizzled with kasundi jam 17.2*

Add: Halloumi 4 Bacon 3.5 Sausage 3.5

### Marcus Breakfast

*Rosemary Greek sausage with red pepper & oregano,  
streaky bacon, two poached eggs, portobello  
mushrooms, grilled plum tomato, house beans on  
toasted sourdough 16.2*

### Tsoureki (V, N)

*Tsoureki brioche, tahini custard, cheesecake cream,  
almonds & rose dukkah 11.5*

## Sides

Thin cut streaky bacon 4.4

Avocado 4.5

Beans 3.5

Houmous 4.0

Eggs (poached, scrambled or fried) 3.5

Rosemary Greek sausage with red pepper & oregano 4.4

Halloumi, watermelon & mint reduction, toasted seeds 4.7

## Fruits, Grains & Bread

### Granola & Apple (V, N)

*Poached apple, caramelised pistachios, granola,  
Greek yoghurt & dark chocolate flakes 8.3*

## Breakfast Pitas

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

### Feta & Spinach (V)

*Fried egg, spinach, crumbled feta  
& Aleppo butter 7.5*

### Double Crispy Bacon

*Double crispy smoky bacon  
& spring onion 8.2*

### Kofta & Egg

*Grilled lamb kofta, fried egg  
& spring onion 9.2*

### Bacon, Sausage & Egg

*Rosemary Greek sausage with red pepper  
& oregano, fried egg & spring onion 10.5*

## 2 for £20 on Brunch Cocktails

### Brother Mary

*J.J Whitley Vodka, Axia, BM Bloody Mary mix,  
Ouzo 12 & Turkish pepper 13.0*

### Sassy Spice Bellini

*Cider shrub & Prosecco 13.0*

### Kosmopolitis

*J.J Whitley Vodka, Axia,  
cranberry juice & lemon juice 13.0*

### Mavro Daiquiri

*Planteray 3 Stars Rum, blackberry,  
ginger juice & lime juice 13.0*



Scan for FAQs  
including allergens

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Meet our friends  
St Ewe Eggs, Farmford & Co,  
Maltby & Greek, The Estate Dairy,  
and Odysea



## Brunch Classics

*A mix of Fresh Faces and loyal old-timers still turning heads like it's 2016*

### Granola & Apple (V, N)

*Poached apple, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes 8.3*

### Houmous & Avo (VG, DF)

*Smashed avocado with houmous & crispy chickpeas on sourdough toast 11.8*

Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

### Harissa Eggs (V, DF)

*Smashed avocado, kale & poached eggs on sourdough toast with harissa oil 14.2*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

### Greek Sausage & Ladopita

*Smoked pork & feta sausage, fermented fennel, labneh, ladopita, & herb oil 16.8*

Add: Fried Egg 1.8 Halloumi 4

### Sweet Potato Fritters (V, GF)

*Sweet potato, courgette & feta fritters, avocado, crispy kale, confit garlic yoghurt & a poached egg 15.8*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

### Smoky Shakshuka (V)

*Two poached eggs in a pepper & tomato sauce topped with labneh, zhough, feta & toasted fluffy pita 15.5*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

### Fried Chicken Rosti (GF)

*Kefir fried chicken, crispy potato rosti & two fried eggs drizzled with kasundi jam 17.2*

Add: Halloumi 4 Bacon 3.5 Sausage 3.5

### Marcus Breakfast

*Rosemary Greek sausage with red pepper & oregano, streaky bacon, two poached, eggs, portobello mushrooms, grilled plum tomato, house beans on toasted sourdough 16.2*

### Tsoureki (V, N)

*Tsoureki brioche, tahini custard, cheesecake cream, almonds & rose dukkah 11.5*

## Brunch Cocktails

2 for £20 on Brunch Cocktails

### Brother Mary

*J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12 & Turkish pepper 13.0*

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*Cider shrub & Prosecco 13.0*

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### Mavro Daiquiri

*Planteray 3 Stars Rum, blackberry, ginger juice & lime juice 13.0*

## Sides

Thin cut streaky bacon 4.4

Avocado 4.5

Beans 3.5

Houmous 4.0

Eggs (poached, scrambled or fried) 3.5

Rosemary Greek sausage with red pepper & oregano 4.4

Halloumi, watermelon & mint reduction, toasted seeds 4.7



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## Marcus' Choice

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

## Rip & Dip

*Pita tears – Dips disappear as  
flavours dance and fill the air*

Toasted fluffy pita & za'atar (VG) 3.0

Marinated olives with preserved lemon,  
chilli & rosemary (VG, GF) 4.0

Houmous, zhoug, crispy chickpeas, tahini  
& extra virgin olive oil (DF, GF, V) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

Smoked aubergine baba ghanoush  
& harissa oil (VG, GF) 6.9

Cod's roe taramasalata  
with sumac onions 7.5

Rip & Dip platter- A selection of 3 dips, olives  
& toasted fluffy pitas 19.8

## Brunch Classics

**Houmous & Avo (VG, DF)**

*Smashed avocado with houmous  
& crispy chickpeas on sourdough toast 11.8*

Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

**Sweet Potato Fritters (V, GF)**

*Sweet potato, courgette & feta fritters, avocado, crispy  
kale, confit garlic yoghurt & a poached egg 15.8*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

**Smoky Shakshuka (V)**

*Two poached eggs in a pepper & tomato sauce topped  
with labneh & feta with a side of toasted fluffy pita 15.5*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

## Pre-Show Menu

*Mon-Fri: 15.00-18.00*

Rip & Dip platter to share + one veg mezze  
& one meat mezze of your choice  
25pp

(min 2 person)

## Mezze

*Dishes for sharing. "Joy is found in every plate,  
when mezze fills the table wide."*

**Greek salad – tomatoes, cucumbers, onions, olives,  
green peppers, olive oil rusk & whipped feta (VG\*) 9.9**

Roasted beetroot, galomizithra, pistachio dukkah, dill,  
herb oil & Urfa chilli (V, GF, N\*) 10.2

Pan-fried halloumi, watermelon & mint reduction,  
toasted seeds (V, GF) 10.7

Charred hispi cabbage, spring onion aioli & chilli  
crunch (VG, GF) 11.2

Crispy aubergine skewer, shatta herb sauce,  
labneh & grape molasses (V, VG\*, GF) 12.8

Potato chips, feta & oregano (V, GF, VG\*) 6.2

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

Prawn bisque striftoudi pasta,  
lemon, chives & Urfa chilli 18.8

**Pan seared bream, almond &  
dill gremolata (DF, GF, N\*) 18.3**

Grilled kofta, aubergine begendi,  
Aleppo butter & spring onion (GF) 16.4

Smoked Greek pork & feta sausage, fermented fennel,  
labneh & dill (GF) 16.8

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

## Desserts

Baklava sandwich, pistachio  
ice cream & honey cream (V, N) 9.5

**Kataifi cheesecake, Corinthian raisins, cherry compote  
& carob rusk (V) 8.5**

Peach & olive oil cake, rose petal syrup, sugared almonds,  
coconut ice cream (VG, GF, N) 8.0

Chocolate cremeux, sesame tuile, chocolate  
crumb, candied preserved lemon (V, GF, N) 7.7

Ice Cream

Pistachio (V, GF, N) / Coconut (VG, GF) /  
Olive Oil & Sea Salt (V, GF)  
3.5 per scoop



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## Ríp & Díp Platter

A selection of 3 dips, olives  
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## Ríp & Díp

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Flavours dance and fill the aír*

Toasted fluffy pita & za'atar (VG) 3.0

Marinated olives with preserved lemon,  
chilli & rosemary (VG, GF) 4.0

Houmous, zhoug, crispy chickpeas, tahini,  
& extra virgin olive oil (DF, GF, V) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

Smoked aubergine baba ghanoush  
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Pan-fried halloumi, watermelon & mint reduction,  
toasted seeds (V, GF) 10.7

Charred hispi cabbage, spring onion aioli & chilli  
crunch (VG, GF) 11.2

Crispy aubergine skewer, shatta herb sauce,  
labneh & grape molasses (V, VG\*, GF) 12.8

Potato chips, feta & oregano (V, GF, VG\*) 6.2

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

Prawn bisque striftoudi pasta,  
lemon, chives & Urfa chilli 18.8

Pan seared bream, almond &  
dill gremolata (DF, GF, N\*) 18.3

Grilled kofta, aubergine begendi,  
Aleppo butter & spring onion (GF) 16.4

Smoked Greek pork & feta sausage, fermented fennel,  
labneh & dill (GF) 16.8

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

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## Desserts

Baklava sandwich, pistachio  
ice cream & honey cream (V, N) 9.5

Kataifi cheesecake, Corinthian raisins, cherry  
compote & carob rusk (V) 8.5

Peach & olive oil cake, rose petal syrup, sugared  
almonds, coconut ice cream (VG, GF, N) 8.0

Chocolate cremeux, sesame tuile, chocolate  
crumb, candied preserved lemon (V, GF, N) 7.7

Ice Cream  
Pistachio (V, GF, N) / Coconut (VG, GF) /  
Olive Oil & Sea Salt (V, GF)  
3.5 per scoop



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