

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, DF)

*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

*Cumberland sausage, 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

Cumberland sausage 4.4

Avocado 4.5

Beans 3.5

Houmous 4.0

Eggs (poached, scrambled or fried) 3.5

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

*Crispy smoky bacon, pork & leek
sausage, 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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(V) Vegetarian (VG) Vegan (DF) Dairy-Free
(GF) Gluten-Free (N) Contains Nuts
(*) Can be substituted

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.

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, zhoug, feta & toasted fluffy pita 15.5

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Fried Chicken Rosti (GF, DF)

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

Cumberland sausage, 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

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

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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

Sides

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Avocado 4.5

Beans 3.5

Houmous 4.0

Eggs (poached, scrambled or fried) 3.5

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

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

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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
& toasted fluffy pitas 19.8

Ríp & Díp

*Píta tears – Díps dísappear as
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
& harissa oil (VG, GF) 6.9

Cod's roe taramasalata
with sumac onions 7.5

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Rip & Dip platter to share + one veg mezza
& one meat mezza of your choice
25pp
(min 2 person)

Mezze

*Dishes for sharing. "Joy is found in every plate,
when mezza 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**

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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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