

# BROTHER MARCUS

Tue- Sat: 17:00-22:00



## RIPS AND DIPS

Olives marinated in preserved lemon, chilli and rosemary (GF, VG)	3.5
Pickled vegetables (GF, VG)	1.5
Toasted fluffy pita and z'atar (VG)	1.8
Houmous with smoked paprika chickpeas (GF, VG)	6
Fennel tzatziki & Aleppo chilli (GF, V)	6
Smokey aubergine baba ghanoush with preserved lemon (GF, VG)	6
Rip and dip platter (V) A selection of all 3 dips, olives and pickled vegetables with a toasted fluffy pita	16

### MARCUS' CHOICE

Let us take control of ordering  
and curate something special just for you.  
£36.5pp

## MEZZE

Honey roasted squash, herb & freekeh salad, coffee roasted carrots and sumac dressing (V)	7.8
Thyme roasted beetroot, goats yoghurt & sesame (GF, V)	8.2
Baked Thessalian manouri cheese, orange and thyme honey (GF, V)	8.2
Wild mushrooms, Jerusalem artichoke purée, salsify crisps & zhoug (GF, V)	8.8
Fried cauliflower, kassundi with golden raisins, mint crumb & pomegranate (GF, VG)	10.4
Crispy aubergine skewer, shata herb sauce, labneh, grape molasses (GF, N, V)	10.2
Prawn saganaki, Israeli couscous, feta & Urfa chilli	15.5
Fried calamari, almond purée and basil (DF, N)	12.7
Grilled whole sea bream, confit mango leeks with almond marjoram and garlic oil (DF, GF, N)	17.8
Kefir fried chicken, lime leaves, paprika and romesco sauce (N)	11.8
Crispy pork belly, Metaxa and date glaze with apple labneh and pecan nuts (GF, N)	15.6
Lamb kofta with celeriac purée & pine nuts (GF, N)	14
Pulled beef pastitsio with skioufichta, halloumi & mint	13.4
Chips, feta and oregano (GF, V)	5

## DESSERTS

Malehbi, Israeli set coconut milk dessert, pomegranate and vissino cherries (DF, VG)	7
Honey bombs wth pistachio and sea salt chocolate (N)	7.5
Apple crumble kataifi cheesecake (V)	7.5
Pistachio baklava, in-house made Greek yoghurt and honey ice cream (N, V)	7
Metaxa sticky toffee and dates (V)	7

# BROTHER MARCUS

Mon- Fri: 12:00-17:00

## All Day Dining, Modern Eastern Mediterranean.

### BRUNCH CLASSICS

**HARISSA EGGS** (DF, V) 10.2  
British rainbow chard, avocado and poached eggs  
on toasted organic sourdough, drizzled with harissa oil  
ADD: BACON 3 MERGUEZ SAUSAGE 4

**SWEET POTATO FRITTERS** (V, GF) 12.8  
Sweet potato, courgette and feta fritters, avocado,  
crispy kale, turmeric yoghurt & a poached egg  
ADD: BACON 3 MERGUEZ SAUSAGE 4

**SMOKEY SHAKSHUKA** (V) 12.5  
Two poached eggs in a pepper and tomato sauce  
topped with labneh, zhoug & feta with a side of  
toasted fluffy pita  
ADD: BACON 3 MERGUEZ SAUSAGE 4

### RIPS AND DIPS

Olives marinated in preserved lemon,  
chilli and rosemary (GF, VG) 3.5

Pickled vegetables (GF, VG) 1.5

Toasted fluffy pita and z'atar (VG) 1.8

Houmous with smoked paprika chickpeas (GF, VG) 6

Fennel tzatziki & Aleppo chilli (GF, V) 6

Smokey aubergine baba ghanoush  
with preserved lemon (GF, VG) 6

Rip and dip platter (V)  
A selection of all 3 dips, olives and  
pickled vegetables with a toasted fluffy pita 16

### MARCUS' CHOICE

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and curate something special just for you.  
£36.5pp

### MEZZE

Honey roasted squash, herb & freekeh salad, coffee  
roasted carrots and sumac dressing (V) 7.8

Thyme roasted beetroot, goats yoghurt & sesame  
(GF, V) 8.2

Baked Thessalian manouri cheese, orange and thyme  
honey (GF, V) 8.2

Wild mushrooms, Jerusalem artichoke purée, salsify  
crisps & zhoug (GF, V) 8.8

Fried cauliflower, kassundi with golden raisins, mint  
crumb & pomegranate (GF, VG) 10.4

Crispy aubergine skewer, shata herb sauce,  
labneh, grape molasses (GF, N, V) 10.2

Prawn saganaki, Israeli couscous, feta  
& Urfa chilli 15.5

Fried calamari, almond purée and basil (DF, N) 12.7

Grilled whole sea bream, confit mango leeks with  
almond marjoram and garlic oil (DF, GF, N) 17.8

Kefir fried chicken, lime leaves, paprika  
and romesco sauce (N) 11.8

Crispy pork belly, Metaxa and date glaze with apple  
labneh and pecan nuts (GF, N) 15.6

Lamb kofta with celeriac purée & pine nuts (GF, N) 14

Pulled beef pastitsio with skioufichta,  
halloumi & mint 13.4

Chips, feta and oregano (GF, V) 5

### DESSERTS

Malehbi, Israeli set coconut milk dessert,  
pomegranate and vissino cherries (DF, VG) 7

Honey bombs wth pistachio  
and sea salt chocolate (N) 7.5

Apple crumble kataifi cheesecake (V) 7.5

Pistachio baklava, in-house made Greek yoghurt  
and honey ice cream (N, V) 7

Metaxa sticky toffee and dates (V) 7

# BRUNCH

Mon- Fri: 8:30-12:00  
Sat- Sun 9:30-4:00

**PEAR & COCONUT BOWL** (GF, N, VG) 7.2  
poached pears, chocolate, maple granola  
with coconut yoghurt

**HARISSA EGGS** (DF, V) 11  
British rainbow chard, avocado  
and poached eggs on toasted organic  
sourdough, harissa oil  
ADD BACON 3 MERGUEZ SAUSAGE 4  
MANOURI CHEESE 3.5

**SWEET POTATO FRITTERS** (GF, V) 12.5  
Sweet potato, courgette and feta fritters,  
avocado, crispy kale, turmeric yoghurt  
& a poached egg  
ADD BACON 3 MERGUEZ SAUSAGE 4  
MANOURI CHEESE 3.5

**SMOKEY SHAKSHUKA** (V) 12.5  
Two poached eggs in a pepper and tomato  
sauce topped with labneh, zhoug & feta with  
a side of toasted fluffy pita  
ADD BACON 3 MERGUEZ SAUSAGE 4

**PORK PITA** (DF) 11.2  
Grilled pork belly, fried egg, kassundi,  
spring onions, pickled cucumber with  
Aleppo chilli in a pita

**FRENCH TOASTED CRUMPETS** (N, V) 8.8  
French toasted apple cumble crumpets with  
carob treacle.  
ADD BACON 3

**FALAFEL GRAIN BOWL** (DF, N, VG) 11  
Crispy falafel, herbed pearl barley and giant  
couscous, cherry tomatoes and a tahini &  
kefir dressing  
ADD BACON 3 MERGUEZ SAUSAGE 4

**BOTTOMLESS +30**  
Unlimited for 60mins: Prosecco, Bloody  
Mary, Bellini, Mimosa & Beers. Ask your  
waiter for more details  
\*Only available as an addition to a brunch  
main and for the whole group as a minimum

**MARCUS BREAKFAST** 13.8  
Merguez sausage, streaky bacon, an egg,  
oyster mushrooms, hash brown, fattoush  
salad, labneh with a side of toasted fluffy pita

**VEGGIE BREAKFAST** (V) 13.8  
Avocado, manouri cheese, an egg, oyster  
mushrooms, hash brown, fattoush salad,  
labneh with a side of toasted fluffy pita

**VEGAN BREAKFAST** (VG) 12.8  
Avocado, falafel, oyster mushrooms,  
Kassundi, fattoush salad, houmous with a  
side of toasted fluffy pita

At Brother Marcus we only use locally sourced  
ingredients at the highest quality.  
Here are some of our suppliers.

CLARENCE COURT EGGS - FARMFORD FRUIT & VEG  
HG WALTER BUTCHERS - CARAVAN COFFEE  
ESTATE DAIRY MILK - MALTBY & GREEK

## SIDES

2 Eggs (poached, fried or scrambled) (V)	3
Manouri cheese, honey & thyme (V)	4
Crispy falafel, houmous (VG)	3.5
Hash browns, Kassundi (V)	4

## THE COUNTER

Spinach and feta spanakopita (V)	4
Pistachio and honey baklava (N, V)	1
Sea salt chocolate financier (GF, N, V)	3
Lemon and rose almond semolina cake (N, V)	3
Tahini blondie (V)	3
Triple chocolate cookie (V)	2
Courgette & walnut cake (N, V)	3
Chocolate and raspberry vegan cake (VG)	3
Egg custard bougatsa (V) *weekends only	3