

BROTHER MARCUS

Mon - Fri: 12:00-22:00
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

EARTH

Winter golden beetroot salad with charred leeks, crisped rhubarb and apples with shatta. (VG, N, GF)	8.2
Baked Thessalian manouri cheese, orange and thyme honey (GF, V)	8.2
Smokey rhubarb falafel, carrot purée and mint oil (VG)	8.6
Crispy aubergine skewer, shatta herb sauce, labneh, grape molasses (GF, N, V)	10.2
Sauteed tempeh and king oyster mushrooms, red cabbage puree, charred shallots and zhoug (VG, GF)	11
Red lentil kibbeh, yellow chilli purée, leek hay and pomegranate molasses (VG)	12.2
Chestnut mushroom giouvarlakia in a coconut and lime sauce with Urfa chilli oil (VG, N)	10.4

SEA

Prawn saganaki, Jerusalem artichoke purée and crumbed feta (GF)	14.7
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

LAND

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 and pine nuts (GF, N)	14
Chips, feta and oregano (GF, V)	5

DESSERTS

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

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

MEZZE

EARTH

Winter golden beetroot salad with charred leeks,
crisped rhubarb and apples with shatta. (VG, N, GF) 8.2

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

Smokey rhubarb falafel, carrot purée and
mint oil (VG) 8.6

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

Sauteed tempeh and king oyster mushrooms, red
cabbage puree, charred shallots and zhoug (VG, GF) 11

Red lentil kibbeh, yellow chilli purée, leek hay and
pomegranate molasses (VG) 12.2

Chestnut mushroom giouvarlakia in a coconut and lime
sauce with urfa chilli oil (VG, N) 10.4

SEA

Prawn saganaki, Jerusalem artichoke purée and
crumbed feta (GF) 14.7

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

LAND

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 and pine nuts (GF, N) 14

Chips, feta and oregano (GF, V) 5

DESSERTS

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

Honey bombs with 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: 10:00-16:00

PEAR & COCONUT BOWL (GF, N, VG) 7.6
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 TOAST CRUMPETS (N, V) 10.2
French toasted apple crumble 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 90mins: 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
Merguez sausage, labneh & harrisa oil	4.5

THE COUNTER

Spinach and feta spanakopita (V)	4
Pistachio and honey baklava (N, V)	1
Cinnamon babka (V)	3
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, DF)	3
Chocolate and raspberry vegan cake (VG)	3
Egg custard bougatsa (V) *weekends only	3