

BROTHER MARCUS

Tues- Sat: 6pm-10pm



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
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
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, dates (V)	7

BRUNCH

Mon- Sun: Till 3:30pm

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

HARISSA EGGS (DF, V) 10.2
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) 12.4
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) 11.5
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) 10.2
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 60 mins: Prosecco, Bloody
Mary, Bellini, Mimosas & 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 12.8
Merguez sausage, streaky bacon, an egg,
oyster mushrooms, hash brown, fattoush
salad, labneh with a side of toasted fluffy pita

VEGGIE BREAKFAST (V) 12.8
Avocado, manouri cheese, an egg, oyster
mushrooms, hash brown, fattoush salad,
labneh with a side of toasted fluffy pita

VEGAN BREAKFAST (VG) 11.8
Avocado, falafel, oyster mushrooms,
kassundi, fattoush salad, houmous with a
side of toasted fluffy pita

At Brother Marcus we only use locally sourced
ingredients of 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, DF)	3
Chocolate and raspberry vegan cake (VG)	3
Egg custard bougatsa (V) *weekends only	3

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (N) Contains Nuts