

BROTHER MARCUS



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)	1.5
Houmous with smoked paprika chickpeas (GF, VG)	5.5
Fennel tzatziki & Aleppo chilli (GF, V)	5.5
Smokey aubergine baba ghanoush with preserved lemon (GF, VG)	5.5
Rip and dip platter (V) A selection of all 3 dips, olives and pickled vegetables with a toasted fluffy pita	14.5

PIDE

Manouri with baked ricotta, grated graviera with a tapenade crust	9.8
Rainbow chard, spinach, blushed tomatoes, zesty courgette ribbons with basil oil on a cauliflower base	12.4
Minced lamb with spiced tomato & yoghurt, peppers, sumac onions salad and a 62° egg	14.2

MARCUS' CHOICE

Let us take control of ordering
and curate something special just for you.
£34pp

MEZZE

Heritage tomato, basil, shallots, crispy capers and barley rusk (VG)	£7.8
Watermelon, coriander seed feta, radish, peas and green bean salad (GF, V)	£7.8
Baked Thessalian manouri cheese, orange and thyme honey (GF, V)	7.4
Spiced crispy chickpea chips, kassundi with sumac onions and golden raisins (GF, VG)	7.8
Fried corn ribs with smoked chilli, lime aioli (V, GF)	8.8
Crispy aubergine skewer, shata herb sauce, labneh, grape molasses (GF, N, V)	9.6
Mussels, saffron and white wine sauce with z'atar toasted sourdough	11.6
Fried calamari, almond purée and basil (DF, N)	11.8
Grilled whole seabass, confit mango leeks with almond marjoram and garlic oil (DF, GF, N)	17.4
Kefir fried chicken, lime leaves, paprika and romesco sauce (N)	10.8
Crispy pork belly, Metaxa and date glaze with apple labneh and pecan nuts (GF, N)	14.4
Lamb shoulder, moutabal, mint and pistachio crumb with a pomegranate molasses and black lime jus (DF, GF, N)	16.8
Steak skewer, smoked paprika and oregano marinade with red cabbage salad (DF)	18.2
Chips, feta and oregano (GF, V)	4.5

DESSERTS

Malehbi, Israeli set coconut milk dessert, pomegranate and vissino cherries (DF, VG)	6.5
Honey bombs wth pistachio and sea salt chocolate (N)	6.8
Feta cheesecake in kataifi & summer berries (V)	6.8
Pistachio baklava, in-house made Greek yoghurt and honey ice cream (N, V)	6.5

BROTHER MARCUS

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 2.5 MERGUEZ SAUSAGE 3

SWEET POTATO FRITTERS (V, GF) 12.4
Sweet potato, courgette and feta fritters, avocado,
crispy kale, turmeric yoghurt & a poached egg
ADD: BACON 2.5 MERGUEZ SAUSAGE 3

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 2.5 MERGUEZ SAUSAGE 3

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) 1.5

Houmous with smoked paprika chickpeas (GF, VG) 5.5

Fennel tzatziki & Aleppo chilli (GF, V) 5.5

Smokey aubergine baba ghanoush
with preserved lemon (GF, VG) 5.5

Rip and dip platter (V)
A selection of all 3 dips, olives and
pickled vegetables with a toasted fluffy pita 14.5

PIDE

Manouri with baked ricotta, grated
graviera with a tapenade crust 9.2

Rainbow chard, spinach, blushed tomatoes,
zesty courgette ribbons with basil oil on a
cauliflower base 12.2

Minced lamb with spiced tomato & yoghurt
peppers, sumac onions salad and a 62° egg 13.8

MEZZE

Heritage tomato, basil, shallots, crispy capers and
barley rusk (VG) £7.8

Watermelon, coriander seed feta, radish, peas and
green bean salad (GF, V) £7.8

Baked Thessalian manouri cheese, orange and thyme
honey (GF, V) 7.4

Spiced crispy chickpea chips, kassundi with sumac
onions and golden raisins (GF, VG) 7.8

Fried corn ribs with smoked chilli, lime aioli (V, GF) 8.8

Crispy aubergine skewer, shata herb sauce,
labneh, grape molasses (GF, N, V) 9.6

Mussels, saffron and white wine sauce with z'atar
toasted sourdough 11.6

Fried calamari, almond purée and basil (DF, N) 11.8

Grilled whole seabass, confit mango leeks with
almond marjoram and garlic oil (DF, GF, N) 17.4

Kefir fried chicken, lime leaves, paprika
and romesco sauce (N) 10.8

Crispy pork belly, Metaxa and date glaze with apple
labneh and pecan nuts (GF, N) 14.4

Lamb shoulder, moutabal, mint and pistachio crumb
with a pomegranate molasses and black lime jus
(DF, GF, N) 16.8

Steak skewer, smoked paprika and oregano marinade
with red cabbage zsalad (DF) 18.2

Chips, feta and oregano (GF, V) 4.5

DESSERTS

Malehbi, Israeli set coconut milk dessert,
pomegranate and vissino cherries (DF, VG, GF) 6.5

Honey bombs with pistachio
and sea salt chocolate (N) 6.5

Feta cheesecake in kataifi & summer berries (V) 6.8

Pistachio baklava, in-house made Greek yoghurt
and honey ice cream (N, V) 6.5

BRUNCH

CHIA SEED BOWL (GF, N, VG) 7.2

Tea and coconut milk infused chia seeds with maple granola and summer berries

HARISSA EGGS (DF, V) 10.2

British rainbow chard, avocado and poached eggs on toasted organic sourdough, harissa oil

ADD BACON 2.5 MERGUEZ SAUSAGE 3
MANOURI CHEESE 3

SWEET POTATO FRITTERS (GF, V) 12.4

Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg

ADD BACON 2.5 MERGUEZ SAUSAGE 3
MANOURI CHEESE 3

SMOKEY SHAKSHUKA (V) 11.5

Two poached eggs in a pepper and tomato sauce topped with labneh, zhough & feta with a side of toasted fluffy pita

ADD BACON 2.5 MERGUEZ SAUSAGE 3

PORK PITA (DF) 11.2

Grilled pork belly, fried egg, kassundi, spring onions, pickled cucumber with Aleppo chilli in a pita

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

FALAFEL GRAIN BOWL (DF, N, VG) 11

Crispy falafel, herbed pearl barley and giant couscous, cherry tomatoes and a tahini & kefir dressing

ADD BACON 2.5 MERGUEZ SAUSAGE 3

ATAYEF, LEBANESE STUFFED PANCAKES

(GF, N, V) 8.8

Mini pancakes filled with orange blossom ricotta with grilled rhubarb and pistachio nuts

MALAWACH & ASPARAGUS (V) 9.8

Asparagus and Poached Egg Malawach with TABASCO® Sauce Zhough and a complimentary Brother Mary ft. TABASCO® Sauce

BOTTOMLESS BRUNCH 42

1 Brunch dish + 1 add on. 90 mins, Unlimited: Prosecco, Bloody Mary, Bellini, Mimosa & Beers. Ask your waiter for more details

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

CLARENCE COURT EGGS – SMITH & BROCK 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)	3.5
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