Our Classics

A míx of fresh faces and loyal old-tímers stíll turníng heads líke ít's 2016

Beetroot Houmous & Avo (VG, DF)

Smashed avocado with beetroot 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 13.8 Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Eggs Benedict (N)

Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast 14.0 Add: Halloumi 4 Sausage 3.5

Sweet Potato Fritters (V, GF)

Sweet potato, courgette & feta fritters, avocado, crispy kale, tumeric yoghurt & a poached egg 14.2

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 14.7

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Fried Chicken Rosti (GF)

Kefir fried chicken, crispy potato rosti & two fried eggs drizzled with kasundi jam 16.6 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 15.9

The Brioche (N)

Lemon cardamom curd, cheesecake cream, cardamom meringues, caramelised pistachios & candied lemon peel on toasted brioche 11.0



Fruits, Grains & Bread

Granola & Apricot (V, N)

Charred apricot, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes 8.0

Pekmez Banana Bread (V)

Toasted banana bread, cheesecake, tahini, grape molasses & caramelised bananas 7.5

Breakfast Pítas

Each píta ís fílled with labneh, kasundí relísh & sprínkled with za atar

Feta & Spinach (V)

Fried egg, spinach, crumbled feta & Aleppo butter 7.2

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

Baked Goods

Croissant 3.2

Almond croissant (N, VG) 4.2

Pistachio croissant (N, VG) 4.2

Pain aux raisin 3.6

Pain au chocolate 3.6

Lemon & poppy seed loaf (VG) 4.1

Halva brownie 4.1

Cinnamon swirl 4.5



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

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Meet our friends

St Ewe Eggs, Farmford & Co, Maltby & Greek, The Estate Dairy, and Odysea



Brunch Classics

A míx of fresh faces and loyal old-tímers stíll turníng heads líke ít's 2016

Granola & Apricot (V, N)

Charred apricot, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes 8.0

Beetroot Houmous & Avo (V, DF)

Smashed avocado with beetroot 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 13.8 Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Eggs Benedict (N)

Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast 14.0

Add: Halloumi 4 Sausage 3.5

Sweet Potato Fritters (V, GF)

Sweet potato, courgette & feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg 14.2

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 14.7

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Fried Chicken Rosti (GF)

Kefir fried chicken, crispy potato rosti & two fried eggs drizzled with kasundi jam 16.6 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 15.9

The Brioche (N)

Lemon cardamom curd, cheesecake cream, cardamom meringues, caramelised pistachios & candied lemon peel on toasted brioche 11.0

Sweet Touch

Pekmez Banana Bread (V)

Toasted banana bread, cheesecake, tahini, grape molasses & caramelised bananas 7.5

Brunch Cocktails

2 for £20 on Brunch Cocktaíls

Brother Mary

J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12 & Turkish pepper 12.5

Honey & Grapefruit Bellini

Honey, grapefruit & prosecco 12.5

Kosmopolitis

J.J Whitley Vodka, Axia, cranberry juice & lemon juice 12.5

Mavro Daiquiri

Planteray 3 Stars Rum, blackberry, ginger juice & lime juice 12.5

Sídes

Thin cut streaky bacon 4.4 Cumberland sausage 4.4 Avocado 4.4

Beans 3.5

Beetroot houmous 3.8

Eggs (poached, scrambled or fried) 3.5 Halloumi, watermelon & mint reduction 4.4

Baked Goods

Croissant 3.2

Almond croissant (N, VG) 4.2

Pistachio croissant (N, VG) 4.2

Pain aux raisin 3.6

Pain au chocolate 3.6

Lemon & poppy seed loaf (VG) 4.1

Halva brownie 4.1

Cinnamon swirl 4.5





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Marcus' Choice

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

42pp

Brunch Classics

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Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

Sweet Potato Fritters (V, GF)

Sweet potato, courgette & feta fritters, avocado, crispy kale, tumeric yoghurt & a poached egg 14.2

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 14.7

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Ríp & Díp

Píta tears – Díps dísappear as flavours dance and fíll the aír

Toasted fluffy pita & za'atar (VG) 2.9

Marinated olives with preserved lemon, chilli & rosemary (VG, GF) 3.9

Roasted beetroot houmous, herb oil & Urfa chilli (VG, GF) 6.7

Fennel tzatziki & Aleppo chilli (V, GF) 6.7

Smoked aubergine baba ghanoush & harissa oil (VG, GF) 6.7

Cod's roe taramasalata with sumac onions 7.2

Ríp & Díp Platter

A selection of 3 dips, olives & toasted fluffy pitas 19.8

Mezze

Díshes 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 (V*) 9.6

Baked beetroot, galomizithra, pistachio dukkah, dill, herb oil & Urfa chilli (V, GF, N*) 9.8

Pan-fried halloumi, watermelon & mint reduction, toasted seeds (V, GF, N*) 10.4

Charred tenderstem broccoli, romesco, toasted almonds & Urfa chill (VG, N, GF, DF) 10.8

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (V, VG*, GF, N) 12.2

Potato chips, feta & oregano (V, GF, VG*) 6.0

Crispy calamari, zhoug aioli, burnt lime & Aleppo chilli (GF) 17.5

Prawn bisque striftoudi pasta, lemon, chives & Urfa chilli 18.2

Pan seared bream, almond & dill gremolata (DF, GF, N) 17.8

Grilled kofta, aubergine begendi, Aleppo butter & spring onion (GF, N) 15.7

Greek feta sausage, louvi beans, grated plum tomatoes & herb salad (GF) 16.8

Roasted chicken, sun-dried tomato harissa, fresh herb salad, labneh & nigella seeds (GF, N) 17.1

Desserts

Baklava sandwich, pistachio ice cream & honey cream (V, N) 8.5

Kataifi cheesecake, Metaxa toffee, carob rusk, charred apricots & Corinthian raisins (V) 7.8

Peach & olive oil cake, rose petal syrup, sugared almonds, coconutice cream (VG, GF, N) 7.3

Chocolate cremeux, sesame touille, chocolate crumb, candied preserved lemon (V, GF, N) 7.7

Ice Cream Pistachio (V, GF, N) / Coconut (VG, GF) / Greek Yoghurt & Honey (V, GF) 3.2 per scoop



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Pan-fried halloumi, watermelon & mint reduction, toasted seeds (V, GF, N*) 10.4

Charred tenderstem broccoli, romesco, toasted almonds & Urfa chill (VG, N, GF, DF) 10.8

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (V, VG*, GF, N) 12.2

Potato chips, feta & oregano (V, GF, VG*) 6.0

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Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (VG, GF, N) 7.3

Chocolate cremeux, sesame touille, chocolate crumb, candied preserved lemons (V. GF, N) 7.7

Ice Cream
Pistachio (V, GF, N) / Coconut (VG, GF) /
Greek Yoghurt & Honey (V, GF)
3.2 per scoop