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 14.2 Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Greek Sausage Bayildi

Smoked feta sausage, aubergine bayildi, ladopita, zhough & feta 16.8 Add: Fried Egg 1.8 Halloumi 4

Sweet Potato Fritters (V, GF)

Sweet potato, courgette & feta fritters, avocado, crispy kale, confit garlic yoghurt & a poached egg 15.8

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 15.5

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 17.2 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 16.2

Tsoureki (V, N)

Tsoureki brioche, tahini custard, cheesecake cream, almonds & rose dukkah 11.5

Sídes

Thin cut streaky bacon 4.4
Cumberland sausage 4.4
Avocado 4.5
Beans 3.5

Beetroot houmous 4.0

Eggs (poached, scrambled or fried) 3.5
Halloumi, prune & clementine reduction 4.7

Fruits, Grains & Bread

Granola & Apple (V, N)

Poached apple, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes 8.3

Breakfast Pítas

Each píta ís Fílled wíth labneh, kasundí relísh & sprínkled wíth za'atar

Feta & Spinach (V)

Fried egg, spinach, crumbled feta & Aleppo butter 7.5

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

 @ @brothermarcus_ brothermarcus.co.uk enquiries@brothermarcus.co.uk (V) Vegetarian (VG) Vegan (DF) Dairy-Free (GF) Gluten-Free (N) Contains Nuts (*) Can be substituted

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today. If for any reason you felt the service you received was not up to scratch, please let us know and we'll remove it for you.

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 & Apple (V, N)

Poached apple, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes 8.3

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 14.2 Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Greek Sausage Bayildi

Smoked feta sausage, aubergine bayildi, ladopita, zhough & feta 16.8 Add: Fried Egg 1.8 Halloumi 4

Sweet Potato Fritters (V, GF)

Sweet potato, courgette & feta fritters, avocado, crispy kale, confit garlic yoghurt & a poached egg 15.8 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 15.5 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 17.2 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 16.2

Tsoureki (V. N)

Tsoureki brioche, tahini custard, cheesecake cream, almonds & rose dukkah 11.5

Brunch Cocktaíls

2 for £20 on Brunch Cocktaíls

Brother Mary

J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12 & Turkish pepper 13.0

> Sassy Spice Bellini Cider shrub & Prosecco 13.0

Kosmopolitis

J.J Whitley Vodka, Axia, cranberry juice & lemon juice 13.0

Mavro Daiguiri

Planteray 3 Stars Rum, blackberry, ginger juice & lime juice 13.0

Sídes

Thin cut streaky bacon 4.4 Cumberland sausage 4.4 Avocado 4.5 Beans 3.5

Beetroot houmous 4.0

Eggs (poached, scrambled or fried) 3.5 Halloumi, prune & clementine reduction 4.7

Baked Goods

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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(GF) Gluten-Free (N) Contains Nuts

(*) Can be substituted

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Brunch Classics

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Smashed avocado with beetroot houmous & crispy chickpeas 11.8

Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

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Sweet potato, courgette & feta fritters, avocado, crispy kale, confit garlic yoghurt & a poached egg 15.8

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 15.5

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Ríp & Díp

Píta tears – Díps dísappear as Flavours dance and Fíll the air

Toasted flufy pita & za'atar (VG) 3.0

Marinated olives with preserved lemon, chilli & rosemary (VG, GF) 4.0

Roasted beetroot houmous, herb oil & Urfa chilli (VG, GF) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

Smoked aubergine baba ghanoush & harissa oil (VG, GF) 6.9

Cod's roe taramasalata with sumac onions 7.5

Rip & Dip platter- A selection of 3 dips, olives & toasted fluffy pitas 19.8

Marcus' Choice

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

42pp

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*) 9.9

Roasted squash, galomizithra, confit cherry tomatoes, pistachio & crispy onion dukkah, dill, herb oil (V, N*) 10.2

Pan-fried halloumi, prune & clementine reduction, toasted seeds (V, GF) 10.7

Charred celeriac, dill & lemon aioli, confit garlic & smoked pine nuts (VG, N) 11.2

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (V, VG*, GF, N) 12.8

Potato chips, feta & oregano (V, GF, VG*) 6.2

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

Prawn bisque striftoudi pasta, lemon, chives & Urfa chilli 18.8

Pan seared bream, almond & dill gremolata (DF, GF, N*) 18.3

Grilled kofta, aubergine begendi, Aleppo butter & spring onion (GF) 16.4

Smoked Greek feta sausage, aubergine bayildi, feta & herb salad (GF) 16.8

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

Desserts

Baklava sandwich, pistachio ice cream & honey cream (V, N) 9.5

Kataifi cheesecake, Corinthian raisins, preserved lemon curd & cocoa tuile(V) 8.5

Pumpkin & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (VG, GF, N) 8.0

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

Ice Cream Pistachio (V, GF, N) / Coconut (VG, GF) / Greek Yoghurt & Honey (V, GF) 3.5 per scoop



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Ríp & Díp Platter

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

Ríp & Díp

Píta tears – Díps dísappear as Flavours dance and Fill the air

Toasted fluffy pita & za'atar (VG) 3.0

Marinated olives with preserved lemon, chilli & rosemary (VG, GF) 4.0

Roasted beetroot houmous, herb oil & Urfa chilli (VG, GF) 6.9

Fennel tzatziki & Aleppo chilli (V. GF) 6.9

Smoked aubergine baba ghanoush & harissa oil (VG, GF) 6.9

> Cod's roe taramasalata with sumac onions (N) 7.5

Pre-Show Menu

Mon-Fri: 15.00-18.00 Rip & Dip platter to share + one veg mezze & one meat mezze of your choice 25pp

(min 2 person)

Mezze

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Greek salad - tomatoes, cucumbers, onions, olives, green peppers, olive oil rusk & whipped feta (V*) 9.9

Roasted squash, galomizithra, confit cherry tomatoes, pistachio & crispy onion dukkah, dill, herb oil (V. N*) 10.2

> Pan-fried halloumi, prune & clementine reduction, toasted seeds (V, GF) 10.7

Charred celeriac, dill & lemon aioli, confit garlic & smoked pine nuts (VG, N) 11.2

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (V, VG*, GF, N) 12.8

Potato chips, feta & oregano (V, GF, VG*) 6.2

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

Prawn bisque striftoudi pasta, lemon, chives & Urfa chilli 18.8

Pan seared bream, almond & dill gremolata (DF, GF, N*) 18.3

Grilled kofta, aubergine begendi, Aleppo butter & spring onion (GF) 16.4

Smoked Greek feta sausage, aubergine bayildi, feta & herb salad (GF) 16.8

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

Marcus' Choice

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Desserts

Baklava sandwich, pistachio ice cream & honey cream (V, N) 9.5

Kataifi cheesecake, Corinthian raisins, preserved lemon curd & cocoa tuille(V) 8.5

Pumpkin & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (VG, GF, N) 8.0

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

Ice Cream Pistachio (V. GF. N) / Coconut (VG. GF) / Greek Yoghurt & Honey (V, GF) 3.5 per scoop