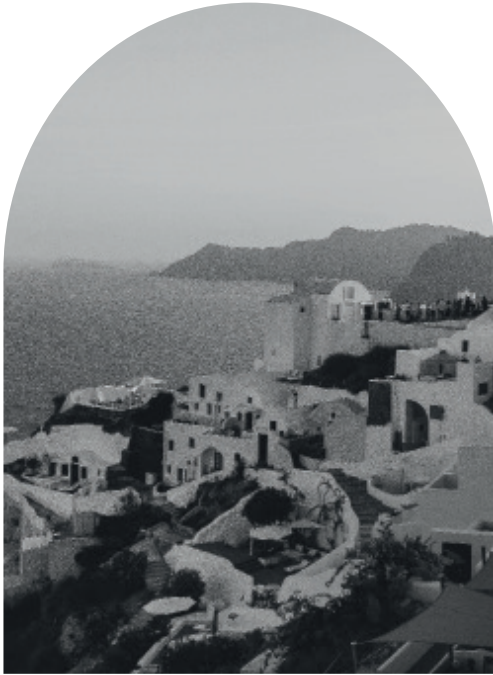


BROTHER MARCUS

Tue-Sat: 17.00-22.00



RIPS AND DIPS

| | |
|---|------|
| Toasted fluffy pita and za'atar (VG) | 2.8 |
| Marinated olives with preserved lemon, chilli and rosemary (GF, VG) | 3.9 |
| Roasted beetroot houmous, herb oil & Urfa chilli (GF, VG) | 6.6 |
| Fennel tzatziki & Aleppo chilli (GF, V) | 6.6 |
| Smoked aubergine baba ghanoush & harissa oil (VG, GF) | 6.6 |
| Cod roe taramasalata with sumac onion | 7.2 |
| Rip and 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.
£42.0pp

MEZZE

| | |
|---|------|
| Freekeh salad, orange, beetroot, tahini, sumac & pomegranate dressing (N, VG) | 10.2 |
| Charred celeriac, turmeric, cumin aioli, almond & parsley dressing, Urfa Chilli (VG, GF, N) | 10.8 |
| Pan fried halloumi, prune & clementine reduction, toasted seeds (V, GF) | 10.1 |
| Ras el hanout roasted chantenay carrots, tahini yoghurt & caramelised onion (N, GF, V) | 10.2 |
| Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF, N, V, VG*) | 12.0 |
| Potato chips, feta & oregano (GF, V, VG*) | 6 |

| | |
|--|------|
| Crispy calamari, vine leaves, saffron aioli & burnt lime (DF, GF) | 17.5 |
| King prawns, new potatoes seared in burnt Aleppo & garlic butter caramelised in kasundi (GF) | 18.2 |
| Pan seared gurnard, almond & dill gremolata (GF, N) | 17.8 |

| | |
|---|------|
| Grilled lamb kofta, aubergine begendi, Aleppo butter & spring onion (GF) | 15.7 |
| Grilled pork rib-eye, grape beurre blanc & herb dust | 16.8 |
| Za'atar spiced chicken, parsnip crisps, burnt onion & cumin sauce, harissa infused oil (GF) | 16.6 |

DESSERTS

| | |
|---|---------------|
| Baklava sandwich, pistachio ice cream & honey cream (N, V) | 8.3 |
| Kataifi cheesecake, Metaxa glazed apples & cinnamon dust (V) | 7.0 |
| Vasilopita- confit orange, cinnamon & almond cake, rose petal syrup & coconut ice cream (VG, GF, N) | 7.2 |
| Lime, orange & sumac tart, pistachio pasteli, pink peppercorn meringues (N, V) | 7.5 |
| A choice of: | 3.0 per scoop |
| Pistachio ice cream (N, V) | |
| Rose water ice cream (V) | |
| Coconut ice cream (VG) | |
| Saffron & cardamom ice cream (V) | |

Please always inform your server of any allergies or intolerances before placing your order.

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.

(V) Vegetarian (VG) Vegan (DF) Dairy-Free (GF) Gluten-Free (N) Contains Nuts (*) Can be substituted

BROTHER MARCUS

Mon - Fri: 12.00-16.00

All Day Dining Modern Eastern Mediterranean

BRUNCH CLASSICS

BEETROOT HOUMOUS & AVO (VG) 12.5
Smashed avocado on toast with beetroot houmous & crispy chickpeas
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4
POACHED EGGS 3.5

SWEET POTATO FRITTERS (V,GF) 14.2
Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

SMOKEY SHAKSHUKA (V) 14.4
Two poached eggs in a pepper and tomato sauce topped with labneh & feta with a side of toasted fluffy pita
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

RIPS AND DIPS

Toasted fluffy pita and za'atar (VG) 2.8

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

Roasted beetroot houmous, herb oil & Urfa chilli (GF,VG) 6.6

Fennel tzatziki & Aleppo chilli (GF,V) 6.6

Smoked aubergine baba ghanoush & harissa oil (VG,GF) 6.6

Cod roe taramasalata with sumac onion 7.2

Rip and dip platter
A selection of 3 dips, olives & toasted fluffy pita's 19.8

MARCUS' CHOICE

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MEZZE

Freekeh salad, orange, beetroot, tahini, sumac & pomegranate dressing (N,VG) 10.2

Charred celeriac, turmeric, cumin aioli, almond & parsley dressing, Urfa Chilli (VG,GF,N) 10.8

Pan fried halloumi, prune & clementine reduction, toasted seeds (V,GF) 10.1

Ras el hanout roasted chantenay carrots, tahini yoghurt & caramelised onion (N,GF,V) 10.2

Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF,N,V,VG*) 12.0

Potato chips, feta & oregano (GF,V,VG*) 6

Crispy calamari, vine leaves, saffron aioli & burnt lime (DF,GF) 17.5

King prawns, new potatoes seared in burnt Aleppo & garlic butter caramelised in kasundi (GF) 18.2

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

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

Grilled pork rib-eye, grape beurre blanc & herb dust 16.8

Za'atar spiced chicken, parsnip crisps, burnt onion & cumin sauce, harissa infused oil (GF) 16.6

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N,V) 8.3

Kataifi cheesecake, Metaxa glazed apples & cinnamon dust (V) 7.0

Vasilopita- confit orange, cinnamon & almond cake, rose petal syrup & coconut ice cream (VG, GF, N) 7.2

Lime, orange & sumac tart, pistachio pasteli, pink peppercorn meringues (N,V) 7.5

A choice of: 3.0 per scoop

Pistachio ice cream (N,V)

Rose water ice cream (V)

Coconut ice cream (VG)

Saffron & cardamom ice cream (V)

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BRUNCH

Mon - Fri: 8.30-12.00
Sat: 9.00-16:00 Sun 9.30-16.00

OVERNIGHT CHIA & OATS (VG,GF) 9.2

Rose infused overnight chia and oats,
minted kiwi, pear & apple

BEETROOT HOUMOUS & AVO (VG) 12.5

Smashed avocado on toast with beetroot
houmous & crispy chickpeas

ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5

SAUSAGE 3.5

EGGS BENEDICT (N) 14.0

Poached eggs & bacon on toast with a burnt
butter sumac hollandaise

ADD: HALLOUMI 4 SAUSAGE 3.5

SWEET POTATO FRITTERS (GF,V) 14.2

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

ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

SMOKY SHAKSHUKA (V) 14.4

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

ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

FRIED CHICKEN ROSTI (GF) 16.3

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

ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5

MARCUS BREAKFAST 15.8

Cumberland sausage, streaky bacon, two
poached eggs, portobello mushrooms,
grilled plum tomato, house beans on toasted
sourdough.

2 FOR 20 ALL BRUNCH COCKTAILS

Brother Mary - Pear Bellini
Mov Levanta - Mavro Daiquiri

VEGAN BREAKFAST (VG) 14.9

Beetroot houmous, smashed avocado,
portobello mushrooms, grilled plum tomato,
fatoush salad, watercress & herb oil toasted
sourdough

ADD: HALLOUMI 4 BEANS 2.5

CINNAMON WAFFLE (N) 12.5

Cinnamon dusted waffle, salted caramel
cream, pink peppercorn meringues,
pistachio pasteli & Metaxa glazed apples

SIDES

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Halloumi & honey 6.1

Avocado 4.4

Beans 4.4

Beetroot houmous 3.8

Eggs (poached, scrambled or fried) 3.5

COUNTER

Croissant 3.2

Pistachio croissant (N,VG) 4.2

Pain au chocolat 3.6

Halva brownie 4.1

Kofta sausage roll 4.1

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