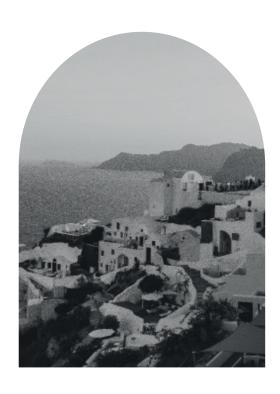
BROTHER MARCUS Tue-Sat: 17.00-22.00



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 halva cheesecake, caramelised banana & cinnamon sugar	7.6
Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,VG)	7.2
Sharp lemon curd pavlova, chantilly cream & candied lemon (GF)	7.5
A choice of: 3.0 per s	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.

BROTHER MARCUS

Mon - Fri: 12.00-16.00

14.4

All Day Dining Modern Eastern Mediterranean

BRUNCH CLASSICS

BEETROOT HOUMOUS & AVO (VG)

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)

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

ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4

SMOKY SHAKSHUKA (V)
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

Let us take control of ordering and curate something special just for you. $\pounds 42.0 pp$

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 halva cheesecake, caramelised banana & cinnamon sugar	7.6
	Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,VG)	7.2
	Sharp lemon curd pavlova, chantilly cream & candied lemon (GF)	7.5
	A choice of: 3.0 per s Pistachio ice cream (N,V) Rose water ice cream (V)	coop

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Coconutice cream (VG)

Saffron & cardamom ice cream (V)

BROTHER MARCUS BRUNCH

Sat: 9.00-16.00 Sun: 9.30-16.00

BRUNCH CLASSICS

2 FOR 20 **BROTHER MARY** 12.5 GRANOLA & RHUBARB (V.N) 8.0 J.J Whitley Vodka, Axia, BM Bloody Mary mix, Poached rhubarb, caramelised pistachios, granola, Greek yoghurt & grated dark chocolate Ouzo 12yr & Turkish pepper **BEETROOT HOUMOUS & AVO (VG)** 12.5 **HONEY & GRAPEFRUIT BELLINI** 12.5 Smashed avocado with beetroot houmous & Honey, grapefruit & prosecco crispy chickpeas on toast ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 12.5 **MOV LEVANTA** SAUSAGE 3.5 Pink peppercorn infused Gin, damson syrup, lemon juice & lavender foam HARISSA EGGS (V) 13.5 Smashed avocado, kale, two poached eggs on **MAVRO DAIQUIRI** 12.5 sourdough toast & harissa oil Bacardi Carta Blanca, Cointreau, homemade ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4 blackberry, ginger syrup & lime juice **EGGS BENEDICT (N)** 14.0 Poached eggs, bacon, sumac & burnt butter SIDES hollandaise on sourdough toast ADD: HALLOUMI 4 SAUSAGE 3.5 Thin cut streaky bacon 4.4 Cumberland sausage 4.4 **SWEET POTATO FRITTERS (GF.V)** 14.2 Halloumi & honey 6.1 Sweet potato, courgette & feta fritters, avocado, Avocado 4.4 crispy kale, turmeric yoghurt, poached egg ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4 Beans 4.4 Beetroot houmous 3.8 SMOKY SHAKSHUKA (V) 14.4 Eggs (poached, scrambled or fried) 3.5 Two poached eggs in a pepper & tomato sauce topped with labneh, zhoug, feta & a side of toasted fluffy pita SWEET TOUCH ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4 FRIED CHICKEN ROSTI (GF) 16.3 PEKMEZ BANANA BREAD (V) Kefir fried chicken, crispy potato rosti, two fried Toasted banana bread, tahini cheesecake, eggs drizzled with kasundi jam grape molasses and caramelised bananas 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.

THE BRIOCHE 11.0

Lemon cardamom curd, chantilly cream, cardamom meringues & candied lemon peel on toasted brioche

BAKED GOODS

BRUNCH COCKTAILS

Croissant	3.2
Pistachio croissant (N,VG)	4.2
Pain au chocolate	3.6
Halva brownie	4.1
Kofta sausage roll	4.1

BROTHER MARCUS

BREAKFAST

Mon - Fri: 8.30-12.00

7.2

FRUITS, GRAINS & BREADS

CHIA & OAT BOWL (VG) 7.5 Mint infused fruits, braeburn apple, kiwi, conference pear GRANOLA & RHUBARB (V,N) 8.0 Poached rhubarb, caramelised pistachios, granola, Greek yoghurt & dark chocolate flakes PEKMEZ BANANA BREAD (V) 7.0 Toasted banana bread, tahini cheesecake, grape molasses and caramelised bananas

BREAKFAST PITAS

Each pita is filled with labneh and home made kasundi relish & sprinkled with za'tar

FETA & SPINACH (V)

Fried egg, spinach, crumbled feta & Aleppo butt	er
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 and leek sausage, fried egg & spring onion	10.5

BAKED GOODS

3.2
4.2
3.6
4.1
4.1

BRUNCH WITH BROTHER MARCUS THE COOKBOOK

A collection of recipes developed over the past 7 years, inspired by the Eastern Med 20

CLASSICS

BEETROOT HOUMOUS & AVO (VG) Smashed avocado with beetroot houmous & crispy chickpeas on toast ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5	12.5
HARISSA EGGS (V) Smashed avocado, kale, two poached eggs on sourdough toast & harissa oil ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	13.5
EGGS BENEDICT (N) Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast ADD: HALLOUMI 4 SAUSAGE 3.5	14.0
SWEET POTATO FRITTERS (GF,V) Sweet potato, courgette & feta fritters, avocac crispy kale, turmeric yoghurt, poached egg ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	14.2 Io,

SMOKY SHAKSHUKA (V)

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

14.4

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.

THE BRIOCHE

11.0

Lemon cardamom curd, chantilly cream, cardamom meringues & candied lemon peel on toasted brioche

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