

BROTHER MARCUS

Mon - Fri: 12:00-22:00
Sat: 17:00-22:00



RIPS AND DIPS

Toasted fluffy pita and za'atar (VG)	2
Marinated olives with preserved lemon, chilli and rosemary (GF, VG)	3.5
Black garlic houmous with crispy chickpeas (GF, VG)	6
Wasabi tzatziki & Aleppo chilli (GF, V)	6
Smoked aubergine baba ghanoush with chilli oil (GF, VG)	6
Cod roe taramasalata with olives & pickled onion (GF)	6.5
Fava bean purée, Urfa chilli & coriander oil (GF, VG)	6
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pita	18

MARCUS' CHOICE

Let us take control of ordering
and curate something special just for you.
£36.5pp

MEZZE

Grilled asparagus with crumbed feta salad, cherry tomatoes, fresh mint, pickled radish, confit garlic (V*, GF)	8.2
Grilled purple sprouting broccoli with harissa oil, coconut tahini dressing (GF, VG)	7.4
Saganaki kefalotyri cheese with bacon relish (GF)	9.2
Feta & halloumi börek with ayran (V)	9.4
Falafel with yellow chilli purée, leek hay, pomegranate molasses (VG,GF)	9.8
Crispy aubergine skewer with shatta herb sauce, labneh, grape molasses (GF, N, V)	10.4
Home-made potato crisps, feta & oregano (GF, V)	5.5

Balik Ekmek – Grilled smoked mackerel filo 'taco' with red peppers & harissa mayo	8.5
Scallops with anchovy butter, coriander cream, & crispy lilliput capers (GF)	16
King prawns seared in Aleppo & garlic butter caramelised in kassundi (GF)	14.2

Kataifi lamb croquettes with garlic yoghurt and burnt harissa butter	13
BBQ pork skewers with labneh & hazelnut dukkha (GF, N)	13.6
Kefir fried chicken with grated graviera, walnut muhammara (N)	12.8

DESSERTS

Malehbi, Israeli set coconut milk dessert, vissino cherries and raspberry crumble (GF, VG, N)	7.2
Honey bombs, chocolate, cream, crumbed hazelnut pasteli (N*, V)	7.5
Baklava sandwich with Greek yoghurt & pistachio ice cream (N, V)	7.5

BROTHER MARCUS

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All Day Dining, Modern Eastern Mediterranean.

BRUNCH CLASSICS

HARISSA EGGS (DF, V)	11.4
British rainbow chard, avocado and poached eggs on toasted organic sourdough, drizzled with harissa oil ADD: BACON 3 MERGUEZ SAUSAGE 4	
SWEET POTATO FRITTERS (V, GF)	13.2
Sweet potato, courgette and feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg ADD: BACON 3 MERGUEZ SAUSAGE 4	
SMOKEY SHAKSHUKA (V)	12.5
Two poached eggs in a pepper and tomato sauce topped with labneh, zhough & feta with a side of toasted fluffy pita ADD: BACON 3 MERGUEZ SAUSAGE 4	

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BRUNCH

YOGHURT & GRANOLA (GF, N, VG) 7.6

Coconut yoghurt, maple syrup granola, hazelnut pasteli, kiwi, blueberries, raspberries

HARISSA EGGS (DF, V) 11.4

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

ADD: CURED SALMON 4 BACON 3 MERGUEZ SAUSAGE 4 HALLOUMI 4

SWEET POTATO FRITTERS (GF, V) 13.2

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

ADD: BACON 3 MERGUEZ SAUSAGE 4 HALLOUMI 4

SMOKY SHAKSHUKA (V) 12.5

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

ADD: BACON 3 MERGUEZ SAUSAGE 4

FRIED CHICKEN ROSTI (N*) 14.5

Kefir fried chicken, potato rosti, two fried eggs drizzles with bacon jam

SUGAR DADDY 12

Brioche French toast, coconut & duck egg custard, bacon floss, sugar syrup

ADD: BACON 3

ASPARGUS SALAD (GF, V*) 11.2

Grilled asparagus, kiwi, radish, cherry tomato, feta & sprouting alfalfa salad

ADD: CURED SALMON 4 HALLOUMI 4 FALAFEL 3

BOTTOMLESS +30

Unlimited for 90mins: Prosecco, Bloody Mary, Bellini, Mimosa & Beers

Ask your waiter for more details

*Only available as an addition to a brunch main and for the whole group as a minimum

BAKED OMELETTE (GF, V) 11.2

3 egg baked omelette, spinach, spring onion, peppers, tomato confit, grated halloumi

ADD: CURED SALMON 4 BACON 3 MERGUEZ SAUSAGE 4

MARCUS BREAKFAST 14

Merguez sausage, thick cut streaky bacon, fried egg, oyster mushrooms, hash brown, fattoush salad, house beans, side of toasted fluffy pita

VEGGIE BREAKFAST (V) 14

Avocado, halloumi, fried egg, oyster mushrooms, hash brown, fattoush salad, house beans, side of toasted fluffy pita

VEGAN BREAKFAST (VG) 13

Avocado, falafel, oyster mushrooms, house beans, baba ganoush, fattoush salad, side of toasted fluffy pita

Queens Jubilee – Ostrich Egg

Ostrich egg and soldiers served from Thursday 2nd to Sunday the 5th of June. Pre-book only for up to 4 guests. Enquire with your waiter for details.

£75

SIDES

Halloumi & honey (GF, V)	4.5
Crispy falafel, tahini (VG)	4.5
Hash browns, kasundi, grated graviera (V)	4.5
Merguez sausage, labneh & harissa oil	4.5
In-house beetroot cured salmon (GF)	5

THE COUNTER

Hot cross buns	
Spinach & feta spanakopita (V)	4
Pistachio baklava (N, V)	1
Cinnamon babka (V)	3
Sea salt chocolate financier (GF, N, V)	3
Lemon & rose almond semolina cake (N, V)	3
Tahini blondie (V)	3
Triple chocolate cookie (V)	2
Courgette & walnut cake (N, V, DF)	3
Chocolate & raspberry cake (VG)	3
Egg custard bougatsa (V) *weekends only	3