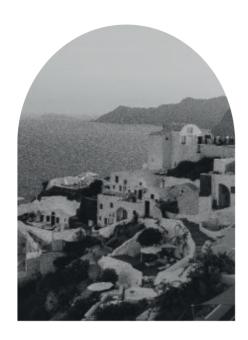
## **BROTHER MARCUS**

Mon-Sat: 16.00-22.00

2.9



#### RIPS AND DIPS

Toasted fluffy pita & za'atar (VG)

Marinated olives with preserved lemon, chilli & rosemary (GF,VG)	3.9
Roasted beetroot houmous, herb oil & Urfa chilli (GF,VG)	6.7
Fennel tzatziki & Aleppo chilli (GF,V)	6.7
Smoked aubergine baba ghanoush & harissa oil (VG,GF)	6.7
Cod's roe taramasalata with sumac onions	7.2
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pitas	19.8

#### PRE-SHOW SET MENU

Mon-Fri: 15:00-18:00

Rip and dip platter to share + one veg mezze & one meat mezze of your choice £25 pp (Min 2 person)

#### MARCUS' CHOICE

Let us take control of ordering and curate something special just for you.  $\pounds 42~pp$ 

#### MEZZE

green peppers, olive oil rusk & whipped feta	
Baked beetroot, galomizithra, pistachio dukk dill, herb oil and Urfa chilli (V,GF,N)	(ah, 9.8
Pan-fried halloumi, watermelon & mint reductoasted seeds (V,GF)	ction, 10.4
Charred tenderstem broccoli, romesco, toas almonds & Urfa chilli (VG,N,GF)	ted 10.8
Crispy aubergine skewer, shatta herb sauce, labneh & grape molasses (GF,N,V,VG*)	12.2
Potato chips, feta & oregano (GF,V,VG*)	6
Crispy calamari, zhoug aioli, burnt lime & Ale chilli (GF)	eppo 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, herb salad, labneh & nigella seeds (GF,N)	fresh 17.1
DESSERTS	
Baklava sandwich, pistachio ice cream & hon cream (N,V)	ey 8.5
Kataifi cheesecake, Metaxa toffee, carob rus charred apricots & Corinthian raisins (V)	k, 7.8
Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,VG	i) 7.3
Chocolate cremeux, sesame touille, chocolate crumb, candied preserved lemons (N,V,GF)	te 7.7
A choice of:  Pistachio ice cream (N,V,GF)  Coconut ice cream (VG,GF)  Greek yoghurt & honey (V,GF)	2 per scoop

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.

## **BROTHER MARCUS**

Mon - Fri: 12 00-16 00

2.9

#### **BRUNCH CLASSICS**

#### BEETROOT HOUMOUS & AVO (VG) 11.8 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 & 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 & 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 & za'atar (VG)

Marinated olives with preserved lemon, chilli & rosemary (GF,VG)	3.9
Roasted beetroot houmous, herb oil & Urfa chilli (GF,VG)	6.7
Fennel tzatziki & Aleppo chilli (GF,V)	6.7
Smoked aubergine baba ghanoush & harissa oil (VG,GF)	6.7
Cod's roe taramasalata with sumac onions	7.2
Rip and dip platter A selection of 3 dips, olives & toasted fluffy pitas	19.8

#### PRE-SHOW SET MENU

Mon-Fri: 15:00-18:00

Rip and dip platter to share + one veg mezze & one meat mezze of your choice £25 pp (Min 2 person)

#### MARCUS' CHOICE

Let us take control of ordering and curate something special just for you.  $\pounds 42~pp$ 

#### **MEZZE**

Greek salad, tomatoes, cucumbers, onion green peppers, olive oil rusk & whipped fe	
Baked beetroot, galomizithra, pistachio didil, herb oil and Urfa chilli (V,GF,N)	ukkah, 9.8
Pan-fried halloumi, watermelon & mint retoasted seeds (V,GF)	duction, 10.4
Charred tenderstem broccoli, romesco, to almonds & Urfa chilli (VG,N,GF)	pasted 10.8
Crispy aubergine skewer, shatta herb sauc labneh & grape molasses (GF,N,V,VG*)	ce, 12.2
Potato chips, feta & oregano (GF,V,VG*)	6
Crispy calamari, zhoug aioli, burnt lime & chilli (GF)	Aleppo 17.5
Prawn bisque striftoudi pasta, lemon, chiv & Urfa chilli	res 18.2
Pan seared bream, almond & dill gremolat (DF,GF,N)	a 17.8
Grilled kofta, aubergine begendi, Aleppo butter & spring onion (GF,N)	15.7
Greek feta sausage, louvi beans, grated pl tomatoes & herb salad (GF)	um 16.8
Roasted chicken, sun-dried tomato hariss herb salad, labneh & nigella seeds (GF,N)	a, fresh 17.1
DESSERTS	
Baklava sandwich, pistachio ice cream & ho cream (N,V)	oney 8.5
Kataifi cheesecake, Metaxa toffee, carob r charred apricots & Corinthian raisins (V)	usk, 7.8
Peach & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (GF,N,	VG) 7.3
Chocolate cremeux, sesame touille, choco crumb, candied preserved lemons (N,V,GF)	late 7.7
A choice of: Pistachio ice cream (N,V,GF) Coconut ice cream (VG,GF) Greek yoghurt & honey (V,GF)	3.2 per scoop

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# BROTHER MARCUS BRUNCH

Sat: 8.00-16.00 Sun: 8.30-16.00

### **BRUNCH CLASSICS**

cardamom meringues, caramelised pistachios &

candied lemon peel on toasted brioche

### BRUNCH COCKTAILS 2 FOR 20

GRANOLA & APRICOT (V,N) Charred apricot, caramelised pistachios, granola, Greek yoghurt & dark chocolate flak	8.0 es	BROTHER MARY  J.J Whitley Vodka, Axia, BM Bloody Mary mix,  Ouzo 12 & Turkish pepper	12.5
BEETROOT HOUMOUS & AVO (VG) Smashed avocado with beetroot houmous & crispy chickpeas on sourdough toast	11.8	HONEY & GRAPEFRUIT BELLINI Honey, grapefruit & Prosecco	12.5
ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 SAUSAGE 3.5		J.J Whitley Vodka, Axia, cranberry juice &	12.5
HARISSA EGGS (V)	13.8	lemon juice	
Smashed avocado, kale & poached eggs on sourdough toast with harissa oil ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4		MAVRO DAIQUIRI Planteray 3 Stars Rum, blackberry, ginger juice & lime juice	12.5
EGGS BENEDICT (N)	14.0		
Poached eggs, bacon, sumac & burnt butter hollandaise on sourdough toast		SIDES	
ADD: HALLOUMI 4 SAUSAGE 3.5		Thin cut streaky bacon	4.4
CHIEFT POTATO EDITTERS (OF)	14.0	Cumberland sausage	4.4
SWEET POTATO FRITTERS (GF,V)	14.2	Avocado	4.4
Sweet potato, courgette & feta fritters, avoca crispy kale, turmeric yoghurt & a poached eg		Beans	3.5
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4	В	Beetroot houmous	3.8
ADD. BACON 3.3 SAUSAGE 3.3 MALECOMM 4		Eggs (poached, scrambled or fried)	3.5
SMOKY SHAKSHUKA (V)	14.7	Halloumi, watermelon & mint reduction	4.4
Two poached eggs in a pepper & tomato saud	e	,	
topped with labneh, zhoug, feta & toasted			
fluffy pita		0\/FFT TOUGH	
ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4		SWEET TOUCH	
FRIED CHICKEN ROSTI (GF)	16.6		$\sim$
Kefir fried chicken, crispy potato rosti & two	10.0	PEKMEZ BANANA BREAD (V) 7.	5 (
fried eggs drizzled with kasundi jam		Toasted banana bread, cheesecake, tahini,	7
ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5		grape molasses & caramelised bananas	)
			(کر
MARCUS BREAKFAST	15.9		
Cumberland sausage, streaky bacon, two			
poached eggs, portobello mushrooms, grilled plum tomato, house beans on toasted source		BAKED GOODS	
		Croissant	3.2
THE BRIOCHE (N)	11.0	Almond croissant	4.2
Lemon cardamom curd, cheesecake cream,		Pistachio croissant	4.2

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Pain au chocolate

Lemon poppy cake

Cinnamon swirl

3.6

4.1

4.5

## BROTHER MARCUS BREAKFAST

Mon-Fri: 8.00-12.00

#### CLASSICS FRUITS, GRAINS & BREADS **BEETROOT HOUMOUS & AVO (VG) GRANOLA & APRICOT (V.N)** 8.0 11.8 Charred apricot, caramelised pistachios, Smashed avocado with beetroot houmous & granola, Greek yoghurt & dark chocolate flakes crispy chickpeas on sourdough toast ADD: EGGS 3.5 HALLOUMI 4 BACON 3.5 7.5 PEKMEZ BANANA BREAD (V) SAUSAGE 3.5 Toasted banana bread, cheesecake, tahini, grape molasses & caramelised bananas **HARISSA EGGS** 13.8 Smashed avocado, kale & poached eggs on BREAKFAST PITAS sourdough toast with harissa oil ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4 Each pita is filled with labneh, kasundi relish & sprinkled with za'atar **EGGS BENEDICT (N)** 14.0 Poached eggs, bacon, sumac & burnt butter FETA & SPINACH (V) 7.2 hollandaise on sourdough toast Fried egg, spinach, crumbled feta & Aleppo butter ADD: HALLOUMI 4 SAUSAGE 3.5 DOUBLE CRISPY BACON 8.2 **SWEET POTATO FRITTERS (GF.V)** 1/1 2 Double crispy smoky bacon & spring onion Sweet potato, courgette & feta fritters, avocado, crispy kale, turmeric yoghurt & a poached egg **KOFTA & EGG** 9.2 ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4 Grilled lamb kofta, fried egg & spring onion 14.7 **SMOKY SHAKSHUKA (V) BACON, SAUSAGE & EGG** 10.5 Two poached eggs in a pepper & tomato sauce Crispy smoky bacon, pork & leek sausage, topped with labneh, zhoug, feta & toasted fluffy fried egg & spring onion pita ADD: BACON 3.5 SAUSAGE 3.5 HALLOUMI 4 **BAKED GOODS** FRIED CHICKEN ROSTI (GF) 16.6 Croissant 3.2 Kefir fried chicken, crispy potato rosti & two fried Almond croissant 4.2 eggs drizzled with kasundi jam Pistachio croissant 4.2 ADD: HALLOUMI 4 BACON 3.5 SAUSAGE 3.5 Pain au chocolate 3.6 Lemon poppy cake 4.1 MARCUS BREAKFAST 15.9 Cinnamon swirl 4.5 Cumberland sausage, streaky bacon, two poached eggs, portobello mushrooms, grilled plum tomato, SIDES house beans on toasted sourdough Thin cut streaky bacon 4.4 THE BRIOCHE (N) 11 () Cumberland sausage 4.4 Lemon cardamom curd, cheesecake cream, 4.4 Avocado cardamom meringues, caramelised pistachios & Beans 3.5 candied lemon peel on toasted brioche **Beetroot houmous** 3.8 Eggs (poached, scrambled or fried) 3.5

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

Halloumi, watermelon & mint reduction 4.4