

Our Classics

*A mix of Fresh Faces and loyal old-timers
still turning heads like it's 2016*

Houmous & Avo (VG, DF)

*Smashed avocado with 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 & Ladopita

*Smoked pork & feta sausage, fermented fennel,
labneh, ladopita & herb oil 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

*Rosemary Greek sausage with red pepper & oregano,
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*

Sides

Thin cut streaky bacon 4.4

Avocado 4.5

Beans 3.5

Houmous 4.0

Eggs (poached, scrambled or fried) 3.5

Rosemary Greek sausage with red pepper & oregano 4.4

Halloumi, watermelon & mint reduction, toasted seeds 4.7

Fruits, Grains & Bread

Granola & Apple (V, N)

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

Breakfast Pitas

*Each pita is filled with labneh,
kasundi relish & sprinkled with 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, Rosemary Greek sausage with red
pepper & oregano, fried egg & spring onion 10.5*

PITA SO FLUFFY
YOU'LL FLOAT

Baked Goods

Croissant 3.4

Almond croissant 4.2

Pistachio croissant 4.5

Pain au chocolate 3.6

Cinnamon swirl 4.5



Scan for FAQs
including allergens

@brothermarcus_
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(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,
& Odyssea



Brunch Cocktails

Two For £20

Kosmopolitis J.J Whitley Vodka,
Axia, cranberry juice & lemon juice 13**Mavro Daiquiri** Planteray 3 Stars Rum,
blackberry, ginger juice & lime juice 13**Sassy Spice Bellini** Cider shrub & Prosecco 13**Brother Mary** J.J Whitley Vodka, Axia, homemade
Bloody Mary mix, Ouzo 12 & Turkish pepper 13Freshly Squeezed
Juices & SmoothiesApple, cucumber,
honeydew melon & mint 6

Carrot, orange & ginger 6

Peach purée, Greek yoghurt
& basil smoothie 6.9

Ríp & Díp

Fresh, fluffy pita & homemade, flavourful dips.

Marinated olives with preserved lemon, chilli & rosemary (VG, GF) 4

Toasted fluffy pita & za'atar (VG) 3

Houmous with zhoug, crispy chickpeas, tahini & extra virgin olive oil (VG) 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

Ríp & Díp Platter

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

Brunch Classics

**Harissa Eggs (V)**Smashed avocado, kale & poached eggs
on sourdough toast with harissa oil 14.2

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

Greek Sausage & LadopitaSmoked Pork & Feta sausage, grilled Ladopita,
labneh, fermented fennel & herb oil 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

Fried Chicken Rosti (GF)Kefir fried chicken, crispy potato rosti & two
fried eggs drizzled with kasundi jam 17.2

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Marcus BreakfastSmoked Greek sausage, streaky bacon, two poached
eggs, portobello mushrooms, roasted plum tomato
& homemade beans on toasted sourdough 16.2**Houmous & Avo (VG)**Smashed avocado with houmous &
crispy chickpeas on sourdough toast 11.8

Add: Eggs 3.5 Bacon 3.5 Sausage 3.5 Halloumi 4

Granola & Apple (V, N)Poached apple, caramelised pistachios, granola,
Greek yoghurt & dark chocolate flakes 8.3**Tsoureki brioche (V, N)**Tahini custard, cheesecake cream, almonds
& rose dukkah 11.5

Baked Goods

Croissant 3.4

Almond croissant (N) 4.2

Pistachio croissant (N) 4.5

Pain au chocolat 3.6

Cinnamon swirl 4.5

Sides

Thin-cut streaky bacon 4.4

Smoked Greek sausage 4.4

Halloumi & watermelon reduction 4.7

Avocado 4.5

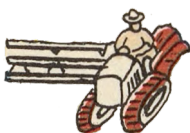
Homemade beans 3.5

Houmous 4

Eggs (poached, scrambled or fried) 3.5

Our friends: St Ewe Eggs, Farmford & Co., Maltby & Greek, The Estate Dairy and Odysea.

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ALL DAY DINING

Spring Cocktails

Caper Martini

Caper leaf infused J.J Whitley Vodka
& Noilly Prat Vermouth 13

Spicy Portokalí

Rooster Rojo Tequila, Quiquiriqui Mezcal,
blood orange puree, chilli tea, lime juice & sugar syrup 13

Tomato Gimlet

J.J Whitley Gin, clarified tomato cordial
& pickled chilli juice 13



Ríp & Díp Platter

A selection of three dips,
olives & toasted fluffy pitas - 19.8

Ríp & Díp

Fresh. Fluffy pita & homemade. Flavourful dips.

Marinated olives with preserved lemon,
chilli & rosemary (VG, GF) 4

Toasted fluffy pita & za'atar (VG) 3

Houmous with zhoug, crispy chickpeas,
tahini & extra virgin olive oil (GF, V) 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

BROTHER MARCUS

Mezze

Made for sharing. We recommend two or three dishes each.

Earth

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

Roasted beetroot, galomizithra, pistachio
dukkah, dill, herb oil, urfa chilli (V, GF, N*) 10.2

Pan-fried halloumi, watermelon & mint
reduction, toasted seeds (V, GF) 10.7

Charred hispi cabbage, spring onion aioli,
broad bean & harissa crunch (VG, GF) 11.2

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

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

Land

Grilled over flame.

Harissa half chicken, Lebanese cucumber,
tahini dressing (GF) 24

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

Pork belly souvla, roast pepper, garlic toum (GF) 18.2

Smoked pork & feta sausage,
labneh & fermented fennel (GF) 16.8

6oz Onglet steak, ezme butter & chives (GF) 29

Sea

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

Chargrilled chalk stream trout,
buttermilk sauce, sorrel, herb oil (GF) 18.6

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

Grilled whole bream,
almond & dill gremolata (GF, N*) 28

MON - FRI 12.00 - 22.00
SAT 16.00 - 22.00 | SUN 14.00 - 20.00

Marcus' Choice



Let us take care of the ordering and curate a
generous selection of dishes for your table,
designed to share - 42pp

Desserts

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

Kataifi cheesecake, Corinthian raisins,
cherry compote & carob rusk (V) 8.5

Peach & olive oil cake, rose petal syrup,
sugared almonds, coconut ice cream (VG, GF, N) 8
Chocolate cremeux, sesame touille, chocolate crumb,
candied preserved lemon (V, GF) 7.7

Ice cream:

Pistachio (V, GF, N)
Coconut (VG, GF)
Olive Oil & Sea Salt (V, GF)

3.5 per scoop

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