

Our Classics

A mix of fresh faces and loyal old-timers
still turning heads like it's 2016

Beetroot Houmous & Avo (VG, DF)

Smashed avocado with beetroot 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 Bayildi

Smoked feta sausage, aubergine bayildi, ladopita,
zough & feta 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

Cumberland sausage, streaky bacon, two poached eggs,
portobello mushrooms, grilled plum tomato, house beans
on toasted sourdough 16.2

Tsureki (V, N)

Tsureki brioche, tahini custard, cheesecake cream,
almonds & rose dukkah 11.5

Sides

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Avocado 4.5

Beans 3.5

Beetroot houmous 4.0

Eggs (poached, scrambled or fried) 3.5

Halloumi, prune & clementine reduction 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, pork & leek
sausage, 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



Brunch Classics

A mix of fresh faces and loyal old-timers still turning heads like it's 2016

Granola & Apple (V, N)

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

Beetroot Houmous & Avo (V, DF)

Smashed avocado with beetroot 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 Bayildi

Smoked feta sausage, aubergine bayildi, ladopita, zhoug & feta 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

Cumberland sausage, 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

Brunch Cocktails

2 for £20 on Brunch Cocktails

Brother Mary

J.J Whitley Vodka, Axia, BM Bloody Mary mix, Ouzo 12 & Turkish pepper 13.0

Sassy Spice Bellini

Cider shrub & Prosecco 13.0

Kosmopolitis

J.J Whitley Vodka, Axia, cranberry juice & lemon juice 13.0

Mavro Daiquiri

Planteray 3 Stars Rum, blackberry, ginger juice & lime juice 13.0

Sides

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Avocado 4.5

Beans 3.5

Beetroot houmous 4.0

Eggs (poached, scrambled or fried) 3.5

Halloumi, prune & clementine reduction 4.7

Baked Goods

Croissant 3.4

Almond croissant 4.2

Pistachio croissant 4.5

Pain au chocolate 3.6

Cinnamon swirl 4.5

EAST MED DINING
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Scan for FAQs including allergens

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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,
& Odysea



Ríp & Díp Platter

A selection of 3 dips, olives & toasted fluffy pitas 19.8

Ríp & Díp

Píta tears – Díps dísappear as Flavours dance and fill the air

Toasted fluffy pita & za'atar (VG) 3.0

Marinated olives with preserved lemon, chilli & rosemary (VG, GF) 4.0

Roasted beetroot houmous, herb oil & Urfa chilli (VG, GF) 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 (N) 7.5

Marcus' Choice

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



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Maltby & Greek, The Estate Dairy,
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Skewers

Charcoal sings as juice and smoke play their ancient game

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

Lamb kofta skewers, begendi, Aleppo butter & spring onions (GF) 13.2

Pork skewer, cucumber & spring onion salsa, harissa oil, labneh (GF) 12.9

Baby squid skewer, biber, roasted aubergine & tomato mashwiya, herb oil (GF, DF) 13.8

Desserts

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

Kataifi cheesecake, Corinthian raisins, preserved lemon curd & cocoa tuile (V) 8.5

Pumpkin & olive oil cake, rose petal syrup, sugared almonds, coconut ice cream (VG, GF, N) 8.0

Chocolate cremeux, sesame tuile, chocolate crumb, candied preserved lemon (V, GF, N) 7.7

Ice Cream
Pistachio (V, GF, N) / Coconut (VG, GF) /
Greek Yoghurt & Honey (V, GF)
3.5 per scoop

Mezze

Dishes for sharing. "Joy is found in every plate, when mezze fills the table wide."

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

Roasted squash, galomizithra, confit cherry tomatoes, pistachio & crispy onion dukkah, dill, herb oil (V, N) 10.2

Charred celeriac, dill & lemon aioli, confit garlic & smoked pine nuts (VG, N) 11.2

Pan-fried halloumi, prune & clementine reduction, toasted seeds (V, GF) 10.7

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

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

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

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

Greek smoked feta sausage, aubergine bayildi, feta & herb salad (GF) 16.8

Lamb saddle souvla, skordalia, spinach, ouzo & anchovy jus (GF, DF, N) 18.2

Onglet, ezme butter & chives (GF) 29

Grilled harissa chicken & charred Turkish peppers (GF) 24