

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 13.8*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Greek Sausage Bayildi

*Smoked feta sausage, aubergine bayildi, ladopita,
zhough & feta 16.6*

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 15.2*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Smoky Shakshuka (V)

*Two poached eggs in a pepper & tomato sauce
topped with labneh, zhough, feta & toasted fluffy pita 14.7*

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 16.6*

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 15.9*

Tsoureki (V, N)

*Tsoureki brioche, tahini custard, cheesecake cream,
almonds & rose dukkah 11.0*

Sides

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Avocado 4.4

Beans 3.5

Beetroot houmous 3.8

Eggs (poached, scrambled or fried) 3.5

Halloumi, prune & clementine reduction 4.4

Fruits, Grains & Bread

Granola & Apple (V, N)

*Poached apple, caramelised pistachios, granola,
Greek yoghurt & dark chocolate flakes 8.0*

Breakfast Pitas

*Each pita is filled with labneh,
kasundi relish & sprinkled with za'atar*

Feta & Spinach (V)

*Fried egg, spinach, crumbled feta
& Aleppo butter 7.2*

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*

Baked Goods

Croissant 3.2

Almond croissant 4.2

Pistachio croissant 4.2

Pain au chocolate 3.6

Lemon poppy cake 4.1

Cinnamon swirl 4.5



Scan for FAQs
including allergens

@brothermarcus_
brothermarcus.co.uk
enquiries@brothermarcus.co.uk

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

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Meet our friends
St Ewe Eggs, Farmford & Co,
Maltby & Greek, The Estate Dairy,
and Odysea



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 8.0*

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 13.8*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Greek Sausage Bayildi

*Smoked feta sausage, aubergine bayildi, ladopita,
zhough & 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 15.2*

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Smoky Shakshuka (V)

*Two poached eggs in a pepper & tomato sauce topped
with labneh, zhough, feta & toasted fluffy pita 14.7*

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 16.6*

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 15.9*

Tsoureki (V, N)

*Tsoureki brioche, tahini custard, cheesecake cream,
almonds & rose dukkah 11.0*

Brunch Cocktails

2 for £20 on Brunch Cocktails

Brother Mary

*J.J Whitley Vodka, Axia, BM Bloody Mary mix,
Ouzo 12 & Turkish pepper 12.5*

Sassy Spice Bellini

Cider shrub & Prosecco 12.5

Kosmopolitis

*J.J Whitley Vodka, Axia,
cranberry juice & lemon juice 12.5*

Mavro Daiquiri

*Planteray 3 Stars Rum, blackberry,
ginger juice & lime juice 12.5*

Sides

Thin cut streaky bacon 4.4

Cumberland sausage 4.4

Avocado 4.4

Beans 3.5

Beetroot houmous 3.8

Eggs (poached, scrambled or fried) 3.5

Halloumi, prune & clementine reduction 4.4

Baked Goods

Croissant 3.2

Almond croissant 4.2

Pistachio croissant 4.2

Pain au chocolate 3.6

Lemon poppy cake 4.1

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Marcus' Choice

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

Brunch Classics

Beetroot Houmous & Avo (VG, DF)
*Smashed avocado with beetroot
houmous & crispy chickpeas* 11.8

Add: Eggs 3.5 Halloumi 4 Bacon 3.5 Sausage 3.5

Sweet Potato Fritters (V, GF)

*Sweet potato, courgette & feta fritters, avocado, crispy
kale, confit garlic yoghurt & a poached egg* 15.2

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* 14.7

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

Rip & Dip

*Pita tears – Dips disappear as
Flavours dance and fill the air*

Toasted fluffy pita & za'atar (VG) 2.9

Marinated olives with preserved lemon,
chilli & rosemary (VG, GF) 3.9

Roasted beetroot houmous, herb oil
& Urfa chilli (VG, GF) 6.7

Fennel tzatziki & Aleppo chilli (V, GF) 6.7

Smoked aubergine baba ghanoush
& harissa oil (VG, GF) 6.7

Cod's roe taramasalata
with sumac onions 7.2

Rip & Dip platter- A selection of 3 dips, olives
& toasted fluffy pitas 19.8

Pre-Show Menu

Mon-Fri: 15.00-18.00

Rip & Dip platter to share + one veg mezze
& one meat mezze of your choice
25pp

(min 2 person)

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*)** 9.6

Roasted squash, galomizithra, confit cherry tomatoes,
pistachio & crispy onion dukkah, dill, herb oil (V, N) 9.8

Pan-fried halloumi, prune & clementine
reduction, toasted seeds (V, GF, N*) 10.4

Charred celeriac, dill & lemon aioli, confit garlic & smoked
pine nuts (VG, N) 10.8

Crispy aubergine skewer, shatta herb sauce,
labneh & grape molasses (V, VG*, GF, N) 12.2

Potato chips, feta & oregano (V, GF, VG*) 6.0

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

Smoked Greek feta sausage, aubergine bayildi,
feta & herb salad (GF) 16.9

**Roasted chicken, sun-dried tomato harissa,
fresh herb salad, labneh & nigella seeds (GF, N)** 17.1

Desserts

Baklava sandwich, pistachio
ice cream & honey cream (V, N) 8.5

**Kataifi cheesecake, Corinthian raisins, preserved
lemon curd & cocoa tuille(V)** 7.8

Pumpkin & olive oil cake, rose petal syrup, sugared almonds,
coconut ice cream (VG, GF, N) 7.5

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

Ice Cream

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



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Ríp & Díp Platter

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

Ríp & Díp

*Píta tears – Díps disappear as
flavours dance and fill the air*

Toasted fluffy pita & za'atar (VG) 2.9

Marinated olives with preserved lemon,
chilli & rosemary (VG, GF) 3.9

Roasted beetroot houmous, herb oil
& Urfa chilli (VG, GF) 6.7

Fennel tzatziki & Aleppo chilli (V, GF) 6.7

Smoked aubergine baba ghanoush
& harissa oil (VG, GF) 6.7

Cod's roe taramasalata
with sumac onions (N) 7.2

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& one meat mezze of your choice
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(min 2 person)

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*) 9.6

Roasted squash, galomizithra, confit cherry tomatoes,
pistachio & crispy onion dukkah, dill, herb oil (V, N) 9.8

Pan-fried halloumi, prune & clementine
reduction, toasted seeds (V, GF, N*) 10.4

Charred celeriac, dill & lemon aioli, confit garlic &
smoked pine nuts (VG, N) 10.8

Crispy aubergine skewer, shatta herb sauce,
labneh & grape molasses (V, VG*, GF, N) 12.2

Potato chips, feta & oregano (V, GF, VG*) 6.0

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

Smoked Greek feta sausage, aubergine bayildi,
feta & herb salad (GF) 16.9

**Roasted chicken, sun-dried tomato harissa,
fresh herb salad, labneh & nigella seeds (GF, N) 17.1**

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Desserts

Baklava sandwich, pistachio
ice cream & honey cream (V, N) 8.5

**Kataifi cheesecake, Corinthian raisins, preserved
lemon curd & cocoa tuille(V) 7.8**

Pumpkin & olive oil cake, rose petal syrup, sugared
almonds, coconut ice cream (VG, GF, N) 7.5

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

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



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