

## 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, 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 15.8  
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

## 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

## Baked Goods

Croissant 3.4

Almond croissant 4.2

Pistachio croissant 4.5

Pain au chocolate 3.6

Lemon poppy cake 4.1

Cinnamon swirl 4.5

EAST MED DINING  
EAST MED DINING



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

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,  
and Odyssea



## Brunch Classics

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

## Granola &amp; Apple (V, N)

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

## Beetroot Houmous &amp; 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  
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Add: Fried Egg 1.8 Halloumi 4

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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 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

## 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

Lemon poppy cake 4.1

Cinnamon swirl 4.5

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## Marcus' Choice

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

## Brunch Classics

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*Smashed avocado with beetroot houmous & crispy chickpeas* 11.8

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*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 & feta with a side of toasted fluffy pita* 15.5

Add: Bacon 3.5 Sausage 3.5 Halloumi 4

## Ríp &amp; Díp

*Píta tears – Díps disappear 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 taramosalata with sumac onions 7.5

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

## Pre-Show Menu

*Mon-Fri: 12.00-18.00*

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\*) 9.9*

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

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

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

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

*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*

*Pan seared bream, almond & dill gremolata (DF, GF, N\*) 18.3*

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

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

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

## 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*



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## Ríp &amp; Díp Platter

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

## Ríp &amp; Díp

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Roasted beetroot humous, herb oil & Urfá chilli (VG, GF) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

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STIN YEA MAS  
TO OUR HEALTH

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Greek Yoghurt & Honey (V, GF)  
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