

## 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

### Eggs Benedict (N)

*Poached eggs, bacon, sumac & burnt butter  
hollandaise on sourdough toast 14.0*

Add: Halloumi 4 Sausage 3.5

### Sweet Potato Fritters (V, GF)

*Sweet potato, courgette & feta fritters, avocado,  
crispy kale, tumeric yoghurt & a poached egg 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 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*

### The Brioche (N)

*Lemon cardamom curd, cheesecake cream,  
cardamom meringues, caramelised pistachios  
& candied lemon peel on toasted brioche 11.0*



## Fruits, Grains & Bread

### Granola & Apricot (V, N)

*Charred apricot, caramelised pistachios, granola,  
Greek yoghurt & dark chocolate flakes 8.0*

### Pekmez Banana Bread (V)

*Toasted banana bread, cheesecake, tahini,  
grape molasses & caramelised bananas 7.5*

## 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 (N, VG) 4.2

Pistachio croissant (N, VG) 4.2

Pain au chocolate 3.6

Lemon & poppy seed loaf (VG) 4.1

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,  
and Odysea



## Brunch Classics

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

### Granola & Apricot (V, N)

*Charred apricot, 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

### Eggs Benedict (N)

*Poached eggs, bacon, sumac & burnt butter  
hollandaise on sourdough toast 14.0*

Add: Halloumi 4 Sausage 3.5

### Sweet Potato Fritters (V, GF)

*Sweet potato, courgette & feta fritters, avocado,  
crispy kale, turmeric yoghurt & a poached egg 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 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*

### The Brioche (N)

*Lemon cardamom curd, cheesecake cream,  
cardamom meringues, caramelised pistachios  
& candied lemon peel on toasted brioche 11.0*

## Sweet Touch

### Pekmez Banana Bread (V)

*Toasted banana bread, cheesecake, tahini,  
grape molasses & caramelised bananas 7.5*

## 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*

### Honey & Grapefruit Bellini

*Honey, grapefruit & 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, watermelon & mint reduction 4.4

## Baked Goods

Croissant 3.2

Almond croissant (N, VG) 4.2

Pistachio croissant (N, VG) 4.2

Pain au chocolate 3.6

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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, tumeric yoghurt & a poached egg 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 & 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

Baked beetroot, galomizithra, pistachio dukkah,  
dill, herb oil & Urfa chilli (V, GF, N\*) 9.8

Pan-fried halloumi, watermelon & mint  
reduction, toasted seeds (V, GF, N\*) 10.4

Charred tenderstem broccoli, romesco,  
toasted almonds & Urfa chill (VG, N, GF, DF) 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

Greek feta sausage, louvi beans, grated  
plum tomatoes & herb salad (GF) 16.8

**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, Metaxa toffee, carob rusk,  
charred apricots & Corinthian raisins (V) 7.8**

Peach & olive oil cake, rose petal syrup, sugared  
almonds, coconut ice cream (VG, GF, N) 7.3

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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## Rip & Dip Platter

*A selection of 3 dips, olives  
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Fennel tzatziki & Aleppo chilli (V, GF) 6.7

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& harissa oil (VG, GF) 6.7

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

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dill, herb oil & Urfa chilli (V, GF, N\*) 9.8

Pan-fried halloumi, watermelon & mint  
reduction, toasted seeds (V, GF, N\*) 10.4

Charred tenderstem broccoli, romesco,  
toasted almonds & Urfa chill (VG, N, GF, DF) 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,  
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Chocolate cremeux, sesame touille, chocolate  
crumb, candied preserved lemons (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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