

ALL DAY DINING

Spring Cocktails

Caper Martini

Caper leaf infused Finlandia 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 zhough, crispy chickpeas,
tahini & extra virgin olive oil (GF, 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 (DF) 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 (VG*) 9.9

Cantaloupe melon, Lebanese cucumber, Xigalo cheese,
lovage herb oil, sesame & za'atar (GF, V) 11.2

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

Butter, baby gem, lollo rosso & cos lettuce, shifka
dressing & ja'ala nuts (GF, VG, N) 10.2

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, zhough 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 1200-2200

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 tuile, 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

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

(V) Vegetarian (VG) Vegan (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.



Scan for allergens