

# Lunch at Brother Marcus Soho

25 per person

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## Toasted pita & za'atar (VG) with a homemade dip of your choice:

*Houmous, zhoug, crispy chickpeas, tahini & extra virgin olive oil (GF, V)*

*Fennel tzatziki & Aleppo chilli (V, GF)*

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

*Cod's roe taramasalata with sumac onions*



## Then two mezze of your choice:

*Greek salad with tomatoes, cucumbers, onions, olives,  
green peppers, olive oil rusk & whipped feta (VG\*)*

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

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

*Charred hispi cabbage, spring onion aioli & chilli crunch (VG, GF)*

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

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

(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.



Scan for FAQs  
including allergens

Our lunch menu is available for parties of up to seven guests.