MARAY

Brunch is our favourite meal of the day and this menu is a collection of dishes we love to eat. We aim to serve all dishes together, however for large parties this isn't always possible as we cook everything to order using high - quality, fresh ingredients. We believe this makes for a much better end result! Thank you in advance for your patience.

Served 10am-1pm on Saturdays 10am -4pm Sundays & Bank Holidays

MARAY BREAKFAST 10

Dry cured bacon served with a 4oz herby sausage patty, house baked beans, roast potato and green pepper hash, slow poached egg, za'atar ketchup on toasted bloomer.

SHAKSHUKA (V) 7

Two eggs baked in rich spiced tomato sauce with feta, mint, yoghurt and toasted bloomer. Our favourite traditional breakfast dish. Vegan option available.

BUTTERMILK FRIED CHICKEN 8

Two chicken thighs marinated in buttermilk and smoked paprika, slow poached egg, house hot sauce, maple syrup, hollandaise on toasted brioche.

BROAD BEANS & EGGS (V) 8

Broad beans sautéed with medjool dates and fresh herbs, served on toasted bloomer with garlic yoghurt and two slow poached eggs.

FLAT IRON STEAK 9

Chargrilled flat iron steak served with two slow poached eggs, hollandaise and za'atar ketchup on toasted bloomer.

SALT COD SCRAMBLED EGGS 8

Free range eggs scrambled with cream and butter with flaked salt cod served on toasted bloomer with fresh herbs and dukkha crème fraiche. Vegetarian option available.

AVOCADO & TOMATO (VV) 6

Avocado smashed with garlic, lime and chilli served on toasted bloomer with slow roasted tomato and za'atar. Add slow poached eggs for 1.5

We are happy to cater for your little ones, please ask your server!



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