EVENING



MENU



SHARING IS CARING

STARTERS

buttermilk fried chicken with date bbq sauce reg 8.5 | lrg 12.9 **calamari** with scotch bonnet mayo reg 7.9 | lrg 12.5

labneh & hummus board with olives, sumac onions & flatbread v 9.9

hummus board with olives, sumac onions & flatbread vg 9.9

halloumi fries v 6.9

falafel & hummus with fresh green zhug vg 6.5 + flatbread 1.5

marinated olives vg 4.5

FONDUES

+ sucuk 'turkish chorizo' 3.9

perfect to share; all served with sourdough

the crispy one

with bacon & crispy shallots 12.9

the spicy one

with our homemade piri piri sauce & chilli flakes v 11.9

the cheese & onion one

with sumac onions & crispy shallots v 11.9

the og one

the original turkish cheese fondue v 10.9

MAINS

MEZZE FEASTS FOR 2

a sharing tray with a selection of the best of megan's with tabbouleh, mixed leaf & avo salad, fries, sumac onions, pickled red cabbage, signature piri piri, fresh green zhug, harissa hummus & garlic yoghurt served with hand-stretched flatbread

the megan's feast

overnight braised lamb, chargrilled chicken thigh, halloumi, sucuk 'turkish chorizo' & a chilli chicken shakshouka kebab

21.9 per person

the plant-based feast

charred plant based 'lamb', za'atar tenderstem broccoli & a falafel & cauliflower shakshouka kebab (& garlic coconut 'yoghurt')

vg 18.9 per person

the chicken & halloumi feast

chargrilled chicken thigh, halloumi two ways & a chilli chicken shakshouka kebab

19.9 per person

MEGAN'S FAVOURITES

arayes burger & fries

middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9

n'duja manti dumplings

turkey's answer to tortellini; tiny beef pasta dumplings topped with n'duja & served on a bed of garlic yoghurt 13.9

spicy chicken grill

marinated & chargrilled chicken thigh served with mixed leaf & avo salad & a choice of fries or tabbouleh 15.9

swap for sweet potato fries +0.6

fillet of salmon

served with mixed leaf & avo salad & a choice of fries or tabbouleh 16.9

swap for sweet potato fries +0.6

BOWIS

chicken & avocado caesar

tossed in a labneh caesar dressing with crispy pita chips 13.9

+ halloumi 3.9 + bacon 2.5

mezze bowl

falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 11.9

+ chicken 4.9 + halloumi 3.9

greek salad

traditional greek salad with feta, pita chips & harissa hummus v 10.9 $\,$

+ halloumi 3.9 + falafel 4 + chicken 4.9

KEBABS

what we're known for. try an open kebab served on a flatbread with pickled red cabbage, sumac onions & harissa hummus. or one of our deconstructed shakshouka kebabs in tomato sauce.

+ halloumi fries 6.9 + regular fries 3.9 + sweet potato fries 4.5

chilli chicken shakshouka

with piri piri, garlic yoghurt & flatbread 14.9

falafel & cauliflower shakshouka

with pistachio, garlic coconut 'yoghurt' & flatbread vg 12.9

open chicken kebab

chargrilled chicken thigh, garlic yoghurt & piri piri 14.9

open posh lamb doner

overnight braised lamb shoulder, feta & pistachio 15.9

open plant based 'lamb'

charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 14.9

open halloumi

grilled halloumi, garlic yoghurt & fresh green zhug v 14.9

SIDES & SAUCES

za'atar tenderstem broccoli vg 5.5 skinny fries reg 3.9 | Irg 5.9

> fresh green zhug vg 2 garlic yoghurt v 2

tabbouleh vg 4.5 sweet potato fries reg 4.5 | lrg 6.9

date bbq sauce vg 2 scotch bonnet mayo v 2

leaf, avo & fennel vg 4.5

garlic coconut 'yoghurt' vg 2 piri piri vg 2



B U B B L E S 125ml | btl

champagne lanson père et fils vg 69 mirabeau sparkling rosé 45 prosecco valdobbiadene italy 8.5 | 30

COCKTAILS

frozen mango & passion fruit margarita olmeca blanco tequila, mango, passion fruit & lime 11.9

frosé frozen rosé, strawberry & elderflower 9.9

tammy's salted caramel martini tammy is our longest standing employee & to celebrate her 9 year anniversary at megan's, we're bringing back her favourite cocktail: absolut vodka, kahlua, coconut & salted caramel, served with a brownie bite 11.9

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9 passion fruit martini passion fruit, vodka, pineapple, lime & vanilla by black lines 11.9

aperol spritz aperol, prosecco & soda water 10.9

marmalade martini beefeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9

magic paloma olmeca blanco tequila, grapefruit soda & maldon salt with a megan's twist 10.9

picante margarita olmeca blanco tequila, lime, agave nectar & chilli by black lines 10.9

sangria tempranillo, cabernet sauvignon, mediterranean citrus & a touch of cinnamon 8.9 | 39

bloody megan's spiced tomato & absolut vodka 9.9

+ add bacon & halloumi 2

mimosa prosecco & orange juice 8.9

bellini prosecco & passion fruit 8.9

malfy arancia sicilian blood orange gin with a choice of tonic 10.5 beefeater london dry with a choice of tonic 8.9

R O S É 125ml | 250ml | btl

mirabeau classic côtes de provence, france 7 | 13 | 36 | magnum 65 la picoutine cinsault grenache languedoc, france 6 | 11 | 29

R E D S 125ml | 250ml | btl

battle of bosworth puritan shiraz mclaren vale, australia vg 8 | 15 | 38 tomero malbec mendoza, argentina vg 7 | 13 | 33 fico grande sangiovese italy vg 7 | 11 | 27 flor de lisboa tinto portugal 6 | 10 | 25

W H I T E S 125ml | 250ml | btl

nyala sauvignon blanc western cape, south africa 7 | 13 | 30 cap cette picpoul de pinet languedoc-roussillon, france vg 7 | 11 | 28 conde villar vinho verde portugal vg 6 | 10 | 26 maison belenger colombard côtes de gascogne, france 6 | 10 | 25

BEER ጼ CIDER

wignac cider organic 330ml 5.9 brixton reliance pale ale 330ml 5.5 brixton coldharbour lager 330ml 5.5 birra moretti 330ml 4.9 lucky saint 0.5% unfiltered lager 4.5

$I \cap W$ ጼ N O

shirley temple blood orange, raspberry & ginger spritz by black lines 7.5 ginger spritz caleño dark & spicy, ginger beer & fresh lime 7.5 lucky saint 0.5% unfiltered lager 4.5

SOFTS

homemade lemonade 4 passion fruit kombucha jarr organic 5.5 ainaer beer 4.9 sparkling elderflower 4 coke | diet coke 3.5

SMOOTHIES + chia seeds 1

blueberry superfood

with coconut water, mango, chia seeds & banana 5.9

mango & passion fruit

with orange juice & banana 5.9

JUICES + ginger shot / turmeric shot 2.5

ginger shot ginger, apple & lemon 2.5 turmeric shot orange, ginger & turmeric 2.5 easy green cucumber, apple, spinach, mango, lime & ginger 5.5 strawberry & mint strawberry, apple, lemon & mint 5.5 acg apple, carrot, ginger & orange 5.5 fresh orange juice 4.9 apple juice 4.9

still & sparkling filtered water £1pp

great for the environment & 20% of all sales donated to charity! so far, we have donated £100,000 to local charities that are close to our hearts & homes!

90 mins for £25pp on weekends & bank holidays until 6.30pm (last sitting at 5pm)



a discretionary service charge of 12.5% will be added to your bill

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. Please check our allergens via the gr code:



marmalade martini 10.9 espresso martini 11.9 bloody megan's 9.9

HELLO MEDIS BRUNCH

NEIGHBOURS NIGHTS

2 courses for £16 | 3 for £20

monday-wednesday from 5pm*
*excl. bank holidays



TURKISH BRUNCH FEAST

for two 14.9pp

inspired by the turkish breakfast spread 'serpme kahvalti', where a long brunch is enjoyed, grazing & switching between sweet & savoury

halloumi v or sucuk, the original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sesame halva cream, blueberry compote, flatbread & sourdough

FONDUES

+ sucuk 'turkish chorizo' 3.9 perfect to share; all served with sourdough

the crispy one

with bacon & crispy shallots 12.9

the spicy one

with our homemade piri piri sauce & chilli flakes v 11.9

the cheese & onion one

with sumac onions & crispy shallots v 11.9

the og one

the original turkish cheese fondue v 10.9

SHAKSHOUKA BAKED EGGS

sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014 & our team of chefs still make it fresh everyday from his original family recipe: rich tomato sauce simmered for 8 hours with 2 eggs, labneh & sourdough

the original baked eggs v 10.9

shakshoumi with halloumi v 13.9

shakshorizo with sucuk 'turkish chorizo' 13.9

SAUCES

piri piri vg 2 garlic yoghurt v 2 fresh green zhug vg 2 garlic coconut 'yoghurt' vg 2 date bbq sauce vg 2 scotch bonnet mayo v 2

BRUNCH PLATES

turkish eggs

poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.5

megan's brunch

eggs, sausage, bacon, mushrooms, shakshouka & sourdough 13.9

veggie brunch

eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.9

loaded hashbrowns with piri piri, date bbq & chives 5.9

vegan brunch

vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.9

royale

smoked salmon, poached eggs & hollandaise on sourdough 13.5

benedict

bacon, poached eggs & hollandaise on sourdough 11.9

smashed avo on sourdough

with pomegranate, omega seeds & chilli vg 8.9

+ poached egg 1.9 + halloumi 3.9 + bacon 3.9

2 free range eggs on sourdough

scrambled, poached or fried v 6.5

chia & blueberry pancake stack

with banana, maple syrup & pistachios vg 3 for 12.9 | 5 for 15.5

maple & bacon pancake stack

with maple syrup & blueberries 3 for 13.5 | 5 for 15.9

coconut chia yoghurt

vegan coconut yoghurt & chia seeds topped with sesame halva cream, blueberry compote & pistachios vg 9.3

GO ON, MORE IS MORE...

+ hashbrown rostis 3.9 | small 2.9

+ poached egg v | fried egg v | tomato shakshouka vg 1.9 + sausage | avo vg | spinach vg | mushrooms vg 2.9 + sucuk 'turkish chorizo' | scrambled eggs v | bacon | halloumi v 3.9 + smoked salmon 4.9

TO SHARE FROM 11.30

buttermilk fried chicken with date bbq sauce reg 8.5 | lrg 12.9 calamari with scotch bonnet mayo reg 7.9 | lrg 12.5

halloumi fries v 6.9

marinated olives vg 4.5

B O W L S FROM 11.30

chicken & avocado caesar

tossed in a labneh caesar dressing with crispy pita chips 13.9

+ halloumi 3.9 + bacon 2.5

mezze bowl

falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 11.9

+ chicken 4.9 + halloumi 3.9

greek salad

traditional greek salad with feta, pita chips & harissa hummus v 10.9

+ halloumi 3.9 + falafel 4 + chicken 4.9

OPEN KEBABS FROM 11.30

what we're known for; served on a flatbread with pickled red cabbage, sumac onions & harissa hummus

open chicken kebab

chargrilled chicken thigh, garlic yoghurt & piri piri 14.9

open posh lamb doner

overnight braised lamb shoulder, feta & pistachio 15.9

open plant based 'lamb'

charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 14.9

open halloumi

grilled halloumi, garlic yoghurt & fresh green zhug v 14.9

SIDES

skinny fries reg 3.9 | lrg 5.9

tabbouleh vg 4.5

za'atar tenderstem broccoli vg 5.5 sweet potato fries reg 4.5 | lrg 6.9

mixed leaf, avo & fennel vg 4.5

unlimited still & sparkling filtered water £1pp

great for the environment & 20% of all sales donated to charity! so far, we have donated £100,000 to local charities that are close to our hearts & homes!

HELLO MODAN'S BRUNCH



S M O O T H I E S + chia seeds 1

blueberry superfood

with coconut water, mango, chia seeds & banana 5.9

mango & passion fruit

with orange juice & banana 5.9

JUICES + ginger shot / turmeric shot 2.5

ginger shot ginger, apple & lemon 2.5

turmeric shot orange, ginger & turmeric 2.5

easy green cucumber, apple, spinach, mango, lime & ginger 5.5

strawberry & mint strawberry, apple, lemon & mint 5.5

acg apple, carrot, ginger & orange 5.5

fresh orange juice 4.9

apple juice 4.9

COFFEE organic, fair trade & rainforest alliance

iced coffee with a megan's twist 3.9

ferrero rocher iced coffee 4.5

iced salted caramel coconut latte 4.5

flat white | latte | cappuccino 3.8

americano 3.2

macchiato 3 | double macchiato 3.4

espresso 2.8 | double espresso 3.2

mocha 3.9

babyccino on us

+ vanilla | salted caramel | hazelnut syrup 0.6

+ oat milk | coconut milk 0.5

TEA & CHOCCIES

english breakfast 3.5

earl grey 3.5

fresh mint 3.5

lemon, ginger & honey 3.5

green 3.5

hot chocolate 3.9

iced chocolate 4.5

SOFTS

homemade lemonade 4

passion fruit kombucha jarr organic 5.5

ainaer beer 4.9

sparkling elderflower 4

coke | diet coke 3.5

B U B B L E S 125ml | btl

champagne lanson père et fils vg 69

mirabeau sparkling rosé 45

prosecco valdobbiadene italy 8.5 | 30

COCKTAILS

frozen mango & passion fruit margarita olmeca blanco tequila, mango, passion fruit & lime 11.9

frosé frozen rosé, strawberry & elderflower 9.9

tammy's salted caramel martini tammy is our longest standing employee & to celebrate her 9 year anniversary at megan's, we're bringing back her favourite cocktail: absolut vodka, kahlua, coconut & salted caramel, served with a brownie bite 11.9

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9 passion fruit martini passion fruit, vodka, pineapple, lime & vanilla by black lines 11.9

aperol spritz aperol, prosecco & soda water 10.9

marmalade martini beefeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9

 ${\bf magic\ paloma}$ olmeca blanco tequila, grapefruit soda & maldon salt with a megan's twist 10.9

picante margarita olmeca blanco tequila, lime, agave nectar & chilli by black lines 10.9

sangria tempranillo, cabernet sauvignon, mediterranean citrus & a touch of cinnamon $8.9 \mid 39$

bloody megan's spiced tomato & absolut vodka 9.9

+ add bacon & halloumi 2

mimosa prosecco & orange juice 8.9

bellini prosecco & passion fruit 8.9

malfy arancia sicilian blood orange gin with a choice of tonic 10.5 beefeater london dry with a choice of tonic 8.9

Bottomless Prosecco

> 90 mins for £25pp on weekends & bank

holidays until 6.30pm

(last sitting at 5pm)

R O S É 125ml | 250ml | btl

mirabeau classic côtes de provence, france 7 | 13 | 36 | magnum 65 la picoutine cinsault grenache languedoc, france 6 | 11 | 29

R E D S 125ml | 250ml | btl

battle of bosworth puritan shiraz mclaren vale, australia vg 8 | 15 | 38 tomero malbec mendoza, argentina vg 7 | 13 | 33 fico grande sangiovese italy vg 7 | 11 | 27 flor de lisboa tinto portugal $6 \mid 10 \mid 25$

W H I T E S 125ml | 250ml | btl

nyala sauvignon blanc western cape, south africa 7 | 13 | 30 cap cette picpoul de pinet languedoc-roussillon, france vg 7 | 11 | 28 conde villar vinho verde portugal vg 6 | 10 | 26 maison belenger colombard côtes de gascogne, france 6 | 10 | 25

BEER & CIDER

wignac cider organic 330ml 5.9

brixton reliance pale ale 330ml 5.5

brixton coldharbour lager 330ml 5.5

birra moretti 330ml 4.9

lucky saint 0.5% unfiltered lager 4.5

LOW & NO

shirley temple blood orange, raspberry & ginger spritz by black lines 7.5 ginger spritz caleño dark & spicy, ginger beer & fresh lime 7.5 lucky saint 0.5% unfiltered lager 4.5

a discretionary service charge of 12.5% will be added to your bill

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NEIGHBOURS NIGHTS

2 courses for £16 | 3 for £20 monday-wednesday from 5pm*

WEEKEND

megan's Brunch

FANCY A TIPPLE?

marmalade martini 10.9 espresso martini 11.9 bloody megan's 9.9

TURKISH BRUNCH FEAST

for two 14.9pp

inspired by the turkish breakfast spread 'serpme kahvalti', where a long brunch is enjoyed, grazing & switching between sweet & savoury

halloumi v or sucuk, the original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sesame halva cream, blueberry compote, flatbread & sourdough

FONDUES

+ sucuk 'turkish chorizo' 3.9 perfect to share; all served with sourdough

the crispy one

with bacon & crispy shallots 12.9

the spicy one

with our homemade piri piri sauce & chilli flakes v 11.9

the cheese & onion one

with sumac onions & crispy shallots v 11.9

the og one

the original turkish cheese fondue v 10.9

SHAKSHOUKA BAKED EGGS

sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014 & our team of chefs still make it fresh everyday from his original family recipe: rich tomato sauce simmered for 8 hours with 2 eggs. labneh & sourdough

the original baked eggs v 10.9

shakshoumi with halloumi v 13.9

shakshorizo with sucuk 'turkish chorizo' 13.9

SAUCES

piri piri vg 2 garlic yoghurt v 2 fresh green zhug vg 2 garlic coconut 'yoghurt' vg 2 date bbq sauce vg 2 scotch bonnet mayo v 2

BRUNCH PLATES

n'duja brunch brioche & fries

filthily delicious brioche bun filled with n'duja, bacon, sausage, fried egg, cheddar & hash browns 15.5

turkish eggs

poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns v 13.5

megan's brunch

eggs, sausage, bacon, mushrooms, shakshouka & sourdough 13.9

veggie brunch

eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.9

loaded hashbrowns with piri piri, date bbg & chives 5.9

vegan brunch

vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.9

royale

smoked salmon, poached eggs & hollandaise on sourdough 13.5

benedict

bacon, poached eggs & hollandaise on sourdough 11.9

smashed avo on sourdough

with pomegranate, omega seeds & chilli vg 8.9

+ poached egg 1.9 | + halloumi 3.9 | + bacon 3.9

chia & blueberry pancake stack

with banana, maple syrup & pistachios vg 3 for 12.9 | 5 for 15.5

maple & bacon pancake stack

with maple syrup & blueberries 3 for 13.5 | 5 for 15.9

coconut chia yoghurt

vegan coconut yoghurt & chia seeds topped with sesame halva cream, blueberry compote & pistachios vg 9.3

GO ON, MORE IS MORE...

+ hashbrown rostis 3.9 | small 2.9

+ poached egg v | fried egg v | tomato shakshouka vg 1.9

+ sausage | avo vg | spinach vg | mushrooms vg 2.9

+ sucuk 'turkish chorizo' | scrambled eggs v | bacon | halloumi v 3.9

+ smoked salmon 4.9

TO SHARE FROM 11.30

buttermilk fried chicken with date bbq sauce reg 8.5 | lrg 12.9 halloumi fries v 6.9 marinated olives vg 4.5

B O W L S FROM 11.30

chicken & avocado caesar

tossed in a labneh caesar dressing with crispy pita chips 13.9

+ halloumi 3.9 + bacon 2.5

mezze bowl

falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 11.9

+ chicken 4.9 + halloumi 3.9

greek salad

traditional greek salad with feta, pita chips & harissa hummus v 10.9 + halloumi 3.9 + falafel 4 + chicken 4.9

OPEN KEBABS FROM 11.30

what we're known for; served on a flatbread with pickled red cabbage, sumac onions & harissa hummus

open chicken kebab

chargrilled chicken thigh, garlic yoghurt & piri piri 14.9

open posh lamb doner

overnight braised lamb shoulder, feta & pistachio 15.9

open plant based 'lamb'

charred plant based 'lamb', garlic 'yoghurt' & green zhug vg 14.9

open halloumi

grilled halloumi, garlic yoghurt & fresh green zhug v 14.9

SIDES

skinny fries reg 3.9 | lrg 5.9 za'atar tenderstem broccoli vg 5.5 sweet potato fries reg 4.5 | lrg 6.9 tabbouleh vg 4.5

mixed leaf, avo & fennel vg 4.5

unlimited still & sparkling filtered water £1pp

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WEEKEND





JUICES + ginger shot / turmeric shot 2.5

ginger shot ginger, apple & lemon 2.5

turmeric shot orange, ginger & turmeric 2.5

easy green cucumber, apple, spinach, mango, lime & ginger 5.5

strawberry & mint strawberry, apple, lemon & mint 5.5

acg apple, carrot, ginger & orange 5.5

fresh orange juice 4.9

apple juice 4.9

COFFEE organic, fair trade & rainforest alliance

iced coffee with a megan's twist 3.9

ferrero rocher iced coffee 4.5

iced salted caramel coconut latte 4.5

flat white | latte | cappuccino 3.8

americano 3.2

macchiato 3 | double macchiato 3.4

espresso 2.8 | double espresso 3.2

mocha 3.9

babyccino on us

- + vanilla | salted caramel | hazelnut syrup 0.6
- + oat milk | coconut milk 0.5

TEA & CHOCCIES

english breakfast 3.5

earl grey 3.5

fresh mint 3.5

lemon, ginger & honey 3.5

green 3.5

hot chocolate 3.9

iced chocolate 4.5

SOFTS

homemade lemonade 4

passion fruit kombucha jarr organic 5.5

ginger beer 4.9

sparkling elderflower 4

coke | diet coke 3.5

B U B B L E S 125ml | btl

champagne lanson père et fils vg 69

mirabeau sparkling rosé 45

prosecco valdobbiadene italy 8.5 | 30

BRUNCH COCKTAILS

frozen mango & passion fruit margarita olmeca blanco tequila, mango, passion fruit & lime 11.9

frosé frozen rosé, strawberry & elderflower 9.9

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9

aperol spritz aperol, prosecco & soda water 10.9

marmalade martini beefeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9

magic paloma olmeca blanco tequila, grapefruit soda & maldon salt with a megan's twist 10.9

sangria tempranillo, cabernet sauvignon, mediterranean citrus & a touch of cinnamon 8.9 | 39

bloody megan's spiced tomato & absolut vodka 9.9

+ add bacon & halloumi 2

mimosa prosecco & orange juice 8.9

bellini prosecco & passion fruit 8.9

Bottomless Prosecco

> 90 mins for £25pp on weekends & bank holidays until 6.30pm (last sitting at 5pm)



R O S É 125ml | 250ml | btl

mirabeau classic côtes de provence, france 7 | 13 | 36 | magnum 65 la picoutine cinsault grenache languedoc, france 6 | 11 | 29

R E D S 125ml | 250ml | btl

battle of bosworth puritan shiraz mclaren vale, australia vg 8 | 15 | 38 tomero malbec mendoza, argentina vg 7 | 13 | 33

fico grande sangiovese italy vg 7 | 11 | 27

flor de lisboa tinto portugal 6 | 10 | 25

W H I T E S 125ml | 250ml | btl

nyala sauvignon blanc western cape, south africa 7 | 13 | 30 cap cette picpoul de pinet languedoc-roussillon, france vg 7 | 11 | 28 conde villar vinho verde portugal vg 6 | 10 | 26 maison belenger colombard côtes de gascogne, france 6 | 10 | 25

BEER & CIDER

wignac cider organic 330ml 5.9

brixton reliance pale ale 330ml 5.5

brixton coldharbour lager 330ml 5.5

birra moretti 330ml 4.9

lucky saint 0.5% unfiltered lager 4.5

LOW & NO

shirley temple blood orange, raspberry & ginger spritz by black lines 7.5 ginger spritz caleño dark & spicy, ginger beer & fresh lime 7.5 lucky saint 0.5% unfiltered lager 4.5

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Meighbours Nights

TWO COURSES FOR £16 THREE COURSES FOR £20

monday-wednesday from 5pm

make the first half of your week that bit more magical

STARTERS

calamari with scotch bonnet mayo
falafel & hummus with fresh green zhug vg
halloumi fries v
marinated olives vg

MAINS

falafel & cauliflower shakshouka

with pistachio, garlic coconut yoghurt & flatbread vg

chilli chicken shakshouka

with piri piri, garlic yoghurt & flatbread

open chicken kebab

chargrilled chicken thigh, garlic yoghurt & piri piri

open plant based 'lamb'

charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg

open halloumi

grilled halloumi, garlic yoghurt & fresh green zhug v

greek salad

traditional greek salad with feta, pita chips & harissa hummus v

DESSERTS

chocolate brownie served warm with sesame halva cream & ice cream lokma doughnut bites mini deep fried dough balls, soaked in syrup & served with nutella

Welcome to Megan's!

WE ARE A NEIGHBOURHOOD, DOG FRIENDLY SPOT

Celebrating?

Whatever the occasion, we'd love to host you (& join in, of course).

Book your party or private dining experience with us in one of our beautiful spaces & enjoy one of our sharing party menus.

Scan the qr code to fill out the form or email us at

parties@megans.co.uk





Allergen information

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame seeds are prevalent in our kitchens & we advise quests with severe allergies to consider this before dining with us. Please check our allergens via the qr code



a discretionary service charge of 12.5% will be added to your bill



DESSERTS & CAKES

the half-baked cookie dough

an indulgent sharer, nutella, pistachios & ice cream 10.5

lokma doughnut bites

mini deep fried dough balls, soaked in syrup & served with nutella 7.5 | sharing portion 10.5

baklava & ice cream with pistachios & rose petals 6.5

warm chocolate brownie with sesame halva cream & ice cream 6.5

lemon & rosemary olive oil cake

with ice cream & fresh blueberries 6.9

selection of freshly baked cakes, cookies & treats from the deli

nutella & sea salt cookie 3 | brownie 3.9

pumpkin & coconut loaf vg | lemon & rosemary olive oil cake orange & almond olive oil cake | carrot cake 4.7

COCKTAILS

tammy's salted caramel martini

tammy is our longest standing employee & to celebrate her 9 year anniversary at megan's, we're bringing back her favourite cocktail: absolut vodka, kahlua, coconut & salted caramel, served with a brownie bite 11.9

passion fruit martini

passion fruit, vodka, pineapple, lime & vanilla by black lines 11.9

espresso martini

absolut vodka, kahlua, espresso & vanilla 11.9

picante margarita

olmeca blanco tequila, lime, agave nectar & chilli by black lines 10.9

COFFEE organic, fair trade & rainforest alliance

iced coffee with a megan's twist 3.9

ferrero rocher iced coffee 4.5

iced salted caramel coconut latte 4.5

flat white | latte | cappuccino 3.8

americano 3.2

macchiato 3 | double macchiato 3.4

espresso 2.8 | double espresso 3.2

mocha 3.9

babyccino on us

- + vanilla | salted caramel | hazelnut syrup 0.6
- + oat milk | coconut milk 0.5

TEA & CHOCCIES

english breakfast 3.5

earl grey 3.5

fresh mint 3.5

lemon, ginger & honey 3.5

green 3.5

hot chocolate 3.9

iced chocolate 4.5



scan for allergen & nutritional information

