

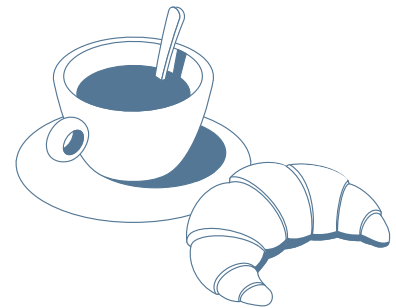


←  
scan to see our  
evening offers

# BREAKFAST MENU

## PASTRIES & BAKERY

toasted **banana bread** with butter & blueberry compote v 6.5  
**almond croissant** 4.5  
**pain aux raisins, pain au chocolat** 2.3  
**croissant** 2  
**baklava bite** 1.9



## TURKISH BRUNCH FEAST

for two | 14.9 per person

**halloumi v or sucuk**, the original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough

## ISRAELI TRAY

for one | 13.9

one egg shakshouka, flatbread, smashed avo, harissa hummus & greek salad v  
 + **sucuk** 3.9 + **halloumi** 3.5

## 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 \*bold claim from us*

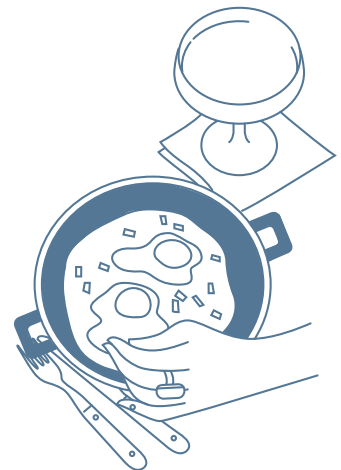
**shakshoumi** with halloumi v 13.9  
**shakshorizo** with sucuk 'turkish chorizo' 13.9  
**the original baked eggs** v 10.9

## LIGHT BREAKFAST

**smashed avo on sourdough** with pomegranate, omega seeds & chilli vg 8.5  
 + **poached egg** 1.5 + **halloumi** 3.5 + **bacon** 3.5  
**2 free range eggs on sourdough** poached or fried 6.5, scrambled v 7.5  
 + **smoked salmon** 4.9 + **bacon** 3.5  
**porridge** with pistachios, maple syrup & blueberries v 7.5  
*choose from full fat, skinny, oat vg or coconut milk vg*  
**chia yoghurt pot** coconut chia yoghurt, blueberry compote & pistachios vg 6.5

## BRUNCH PLATES

**turkish eggs & flatbread** poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9  
**caramelised banana & honey french toast** clotted cream & sweet tahini v 13.5  
**chia & blueberry pancake stack** banana, maple syrup & pistachios vg 3 for 12.5 | 5 for 14.5  
**royale** smoked salmon, poached eggs & hollandaise on sourdough 13.5  
**benedict** bacon, poached eggs & hollandaise on sourdough 11.5  
**megan's brunch** eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9  
**veggie brunch** eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5  
**vegan brunch** vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5



## MORE IS MORE

+ **loaded hashbrowns with piri piri, date bbq & chives** 5.9  
 + **hashbrown rostis** 3.9  
 + **hashbrown rostis small** 2.9

+ **sucuk 'turkish chorizo'** 3.9  
 + **bacon** 3.5 + **halloumi** 3.5  
 + **sausage** 2.9  
 + **smoked salmon** 4.9  
 + **poached egg | fried egg** 1.5  
 + **scrambled eggs** 3.5

+ **mushrooms** 2.9  
 + **avo** 2.9  
 + **spinach** 2.9  
 + **vegan sausage** 2.9

scan for allergen & nutritional 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 are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. Please check our allergens via the qr code:



# HELLO *megan's* BREAKFAST

## SMOOTHIES

**blueberry superfood** with coconut water, mango, chia & banana 5.9

**mango & passion fruit** with orange juice & banana 5.9

## JUICES & SHOTS

**strawberry & mint** strawberry, apple, lemon & mint 5.5

**acg** apple, carrot, ginger & orange 5.5

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

**fresh orange or apple juice** 4.5

**ginger shot** ginger, apple & lemon 2.5

**turmeric shot** orange, ginger & turmeric 2.5

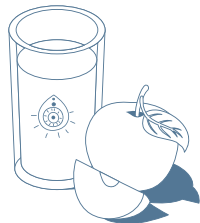
## HOUSE SODAS

**lemonade** 4

**ginger beer** 4.5

**passion fruit & mint** 4

**sparkling elderflower** 4



## COFFEE

*organic, fair trade & rainforest alliance*

+ *oat milk* | *coconut milk* 0.5

+ *vanilla* | *salted caramel* 0.6

**biscoff latte** 3.9

**iced coffee** with a megan's twist 3.9

**flat white** | **latte** | **cappuccino** 3.6

**americano** 3.3

**macchiato** 3 | **double macchiato** 3.4

**espresso** 2.8 | **double espresso** 3.2

**mocha** 3.9

+ *baklava bite* 1.9

## HOTTIES

**chai latte** 3.9

*make it dirty:* + *espresso shot* 0.5

**hot chocolate** with toasted marshmallow 3.9

**whole leaf tea** english breakfast | earl grey | green 3.5

**infusion teas** fresh mint | lemon, ginger & honey 3.5

**babyccino on us**

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## BUBBLES 125ml | btl

**champagne lanson père et fils** vg 69

**mirabeau sparkling rosé** 9.9 | 45

**prosecco italy** 8.5 | 32



## SHARING COCKTAILS

*carafe serves 3-5*

**aperol spritz** aperol, prosecco & soda water 45

**picante margarita** tequila, lime, agave nectar & chilli  
by *black lines*, 49

**berry bramble** beefeater gin, lemon, blackberry liqueur,  
blueberries 39

## COCKTAILS

**bloody megan's** absolut vodka, spiced tomato juice, celery,  
olives & chilli 10.9

**espresso martini** absolut vodka, kahlua, espresso & vanilla 11.9

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

**aperol spritz** aperol, prosecco & soda water 10.9

**mimosa** prosecco & orange juice 8.9

**bellini** prosecco & passion fruit 8.9

host your  
party with us



*discretionary service charge is 12.5%. 100% of tips go to our teams.*

**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!*



## WEEKDAY LUNCH

### TURKISH BRUNCH FEAST

for two | 14.9 per person

**halloumi v or sucuk**, the original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough

### ISRAELI TRAY

for one | 13.9

one egg shakshouka, flatbread, smashed avo, harissa hummus & greek salad v  
+ **chicken** 4.9 + **sucuk** 3.9  
+ **halloumi** 3.5 + **falafel** 4

### BRUNCH PLATES

**turkish eggs & flatbread** poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9

**caramelised banana & honey french toast** clotted cream & sweet tahini v 13.5

**chia & blueberry pancake stack** banana, maple syrup & pistachios vg 3 for 12.5 | 5 for 14.5

**megan's brunch** eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9

**veggie brunch** eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5

**vegan brunch** vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5

**smashed avo on sourdough** with pomegranate, omega seeds & chilli vg 8.5

+ **poached egg** 1.5 + **halloumi** 3.5 + **bacon** 3.5

### MORE IS MORE

+ **loaded fries with cheese fondue & n'duja** 7.9

+ **hashbrown rostis** 3.9  
+ **hashbrown rostis small** 2.9  
+ **skinny fries** 3.9 | **lrg** 5.9  
+ **sweet potato fries** 4.5 | **lrg** 6.9

+ **loaded hashbrowns with piri piri, date bbq & chives** 5.9

+ **sucuk 'turkish chorizo'** 3.9  
+ **sausage** 2.9  
+ **bacon** 3.5 + **halloumi** 3.5  
+ **poached egg** | **fried egg** 1.5  
+ **scrambled eggs** 3.5  
+ **vegan sausage** 2.9

+ **halloumi fries** v 6.9

+ **za'atar tenderstem** vg 4.9  
+ **tabbouleh** vg 4.5  
+ **mixed leaf, avo & fennel** vg 4.9  
+ **mushrooms** 2.9  
+ **avo** 2.9  
+ **spinach** 2.9

### SAUCES 2

**piri piri** vg  
**garlic yoghurt** v

**fresh green zhug** vg  
**garlic coconut 'yoghurt'** v

**sercan's date bbq** vg  
**scotch bonnet mayo** v

### TO SHARE

**charcuterie tray** mixed charcuterie, turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9

**buttermilk fried chicken** with date bbq **reg** 7.9 | **lrg** 12.5

**calamari** with scotch bonnet mayo **reg** 7.9 | **lrg** 12.5

**halloumi fries** v 6.9

**blistered padron peppers** vg 6.9

**harissa hummus & flatbread** vg 5.9

### FONDUES

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

**the crispy one** bacon & crispy shallots 12.5

**the spicy one** homemade piri piri sauce & chilli flakes v 11.5

**the cheese & onion one** pickled onions & crispy shallots v 11.5

**the og one** the original turkish cheese fondue v 10.5

### 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 \*bold claim from us*

**shakshoumi** with halloumi v 13.9

**shakshorizo** with sucuk 'turkish chorizo' 13.9

**the original baked eggs** v 10.9

### STUFFED PITAS

**arayes pita burger & fries** middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9  
+ **swap for sweet potato fries** 0.6

**buttermilk fried chicken pita** with date bbq sauce, harissa hummus & pickles 12.9

**chicken shawarma pita** with feta, harissa hummus & pickles 11.9 + **halloumi** 3.5

**falafel & cauliflower pita** with garlic coconut 'yoghurt', harissa hummus & pickles vg 9.9

+ **regular fries** 3.9 + **sweet potato fries** 4.5 + **mixed leaf, avo & fennel** 4.9

### OPEN KEBABS

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

**double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9

**open posh lamb doner** overnight braised lamb shoulder, feta & pistachio 15.5 + **halloumi** 3.5

**open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

**open plant based 'lamb'** charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 13.9

**open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

### BOWLS

+ **chicken** 4.9 + **halloumi** 3.5 + **falafel** 4

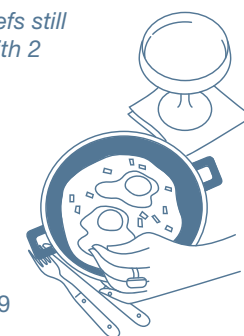
**chicken & avocado caesar** in a labneh dressing with pita chips 13.9 + **bacon** 2.5

**warm buddha bowl** kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt vg 12.9  
+ **flatbread** 1.5

**mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9

**greek salad** feta, pita chips & harissa hummus v 10.9

we make all of our food & sauces fresh in house



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 *megan's* LUNCH

host your  
party with us



## SMOOTHIES

blueberry superfood with coconut water, mango, chia & banana 5.9  
mango & passion fruit with orange juice & banana 5.9

## JUICES & SHOTS

strawberry & mint strawberry, apple, lemon & mint 5.5  
acg apple, carrot, ginger & orange 5.5  
easy green cucumber, apple, spinach, mango, lime & ginger 5.5  
fresh orange or apple juice 4.5  
ginger shot ginger, apple & lemon 2.5  
turmeric shot orange, ginger & turmeric 2.5

## HOUSE SODAS

lemonade 4  
ginger beer 4.5  
passion fruit & mint 4  
sparkling elderflower 4

## COFFEE *organic, fair trade & rainforest alliance*

biscoff latte 3.9  
iced coffee with a megan's twist 3.9  
flat white | latte | cappuccino 3.6  
americano 3.3  
macchiato 3 | double macchiato 3.4  
espresso 2.8 | double espresso 3.2  
mocha 3.9  
+ oat milk | coconut milk 0.5  
+ vanilla | salted caramel 0.6  
+ baklava bite 1.9

## HOTTIES

chai latte 3.9  
make it dirty: + espresso shot 0.5  
hot chocolate with toasted marshmallow 3.9  
whole leaf tea english breakfast | earl grey | green 3.5  
infusion teas fresh mint | lemon, ginger & honey 3.5  
babyccino on us

scan for allergen & nutritional information

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**HAPPY HOUR**  
MON - FRI  
4 - 7 PM

**&**

**NIGHT CAP**  
EVERYDAY  
FROM 9 PM

**2 FOR £15 ON FEATURED COCKTAILS**  
**£5 HOUSE WINE & SELECTED BEER**

*cocktails marked with ☹️ | must be 2 of the same cocktail.*  
*house red or white (175ml) ☹️ selected beer marked with 🍷 included.*

## SHARING COCKTAILS

carafe serves 3-5

aperol spritz aperol, prosecco & soda water 45  
picante margarita tequila, lime, agave nectar & chilli *by black lines* 49  
berry bramble befeater gin, lemon, blackberry liqueur, blueberries 39

## COCKTAILS

tammy's salted caramel martini *to celebrate tammy's 10 years at megan's, we've brought back her favourite;* absolut vodka, kahlua, coconut & salted caramel. served with a brownie bite 11.9  
espresso martini absolut vodka, kahlua, espresso & vanilla 11.9  
yuzu sherbert margarita yuzu, tequila, lime & agave nectar 11.9  
passion fruit martini vodka, pineapple, lime & vanilla *by black lines* 11.9  
☹️ aperol spritz aperol, prosecco & soda water 10.9  
☹️ marmalade martini befeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9  
picante margarita tequila, lime, agave nectar & chilli *by black lines* 11.9  
cherry negroni cherry, gin, campari & spanish sweet vermouth 11.9  
☹️ berry bramble gin, lemon, blackberry liqueur & blueberries 9.9  
bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9  
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  
☹️ befeater london dry with a choice of tonic 8.9

## BUBBLES 125ml | btl

champagne lanson père et fils vg 69  
mirabeau sparkling rosé 9.9 | 45  
prosecco italy 8.5 | 32

*bottomless  
prosecco*



**90 MINS FOR £25 PP**  
on weekends & bank holidays until  
6.30pm (last sitting at 5pm)

## REDS 175ml | 250ml | btl

viña pomal reserva rioja magnum 1500ml spain 59  
chateau grand peyrou st-emilion grand cru bordeaux, france 49  
finca la linda malbec mendoza, argentina vg 9 | 14 | 38  
victoria park shiraz south australia vg 8 | 12 | 32  
lugi leonardo sangiovese rubicone, italy 7 | 10 | 28  
☹️ venganza tinto spain 6 | 9 | 24

## WHITES 175ml | 250ml | btl

alasia gavi garantita, italy vg 9 | 14 | 38  
combe rouge picpoul de pinet france vg 8 | 13 | 34  
les anges sauvignon blanc loire valley, france 8 | 12 | 32  
ponte de lima vinho verde portugal 7 | 10 | 28  
☹️ venganza blanco spain 6 | 9 | 24

## ROSÉ 175ml | 250ml | btl

mirabeau classic côtes de provence, france 9 | 14 | 36

## BEER & CIDER

wignac cider organic 330ml 5.9  
🍷 brixton reliance pale ale 330ml 5.9  
🍷 brixton coldharbour lager 330ml 5.9  
🍷 birra moretti 330ml 5.5  
small beer 2.1% lager 5.5

## 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  
virgin megan's a non-alcoholic version of a 'bloody megans' 6.5  
lucky saint 0.5% unfiltered lager 4.9  
small beer 2.1% lager 5.5

discretionary service charge is 12.5%. 100% of tips go to our teams. 125ml servings of wine are available





## NEIGHBOURS NIGHTS

SUN - WED FROM 5PM

TWO COURSES FOR £16  
THREE COURSES FOR £20

available for tables of up to six guests

## WEEKEND BRUNCH

### FANCY A TIPPLE?

marmalade martini 10.9

espresso martini 11.9

bloody megan's 10.9

### TURKISH BRUNCH FEAST

for two | 14.9 per person

**halloumi v or sucuk**, the original shakshouka  
baked eggs, cheese fondue, avo, harissa hummus,  
nutella, sweet tahini, blueberry compote, flatbread &  
sourdough

### ISRAELI TRAY

for one | 13.9

one egg shakshouka, flatbread, smashed avo,  
harissa hummus & greek salad v  
+ **chicken** 4.9 + **sucuk** 3.9  
+ **halloumi** 3.5 + **falafel** 4

### BRUNCH PLATES

**n'duja brunch brioche & fries** filthy delicious brioche bun, filled with n'duja, bacon, sausage, fried egg, cheddar  
& hash browns 15.5

**turkish eggs & flatbread** poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9

**caramelised banana & honey french toast** clotted cream & sweet tahini v 13.5

**chia & blueberry pancake stack** banana, maple syrup & pistachios vg 3 for 12.5 | 5 for 14.5

**royale** smoked salmon, poached eggs & hollandaise on sourdough 13.5

**benedict** bacon, poached eggs & hollandaise on sourdough 11.5

**megan's brunch** eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9

**veggie brunch** eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5

**vegan brunch** vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5

**smashed avo on sourdough** with pomegranate, omega seeds & chilli vg 8.5  
+ **poached egg** 1.5 + **halloumi** 3.5 + **bacon** 3.5

### MORE IS MORE

+ **loaded fries with cheese fondue**  
& **n'duja** 7.9

+ **hashbrown rostis** 3.9  
+ **hashbrown rostis small** 2.9  
+ **skinny fries** 3.9 | **lrg** 5.9  
+ **sweet potato fries** 4.5 | **lrg** 6.9

+ **loaded hashbrowns with**  
**piri piri, date bbq & chives** 5.9

+ **sucuk 'turkish chorizo'** 3.9  
+ **sausage** 2.9  
+ **bacon** 3.5 + **halloumi** 3.5  
+ **smoked salmon** 4.9  
+ **poached egg** | **fried egg** 1.5  
+ **scrambled eggs** 3.5

+ **halloumi fries** v 6.9

+ **vegan sausage** 2.9  
+ **za'atar tenderstem** vg 4.9  
+ **tabbouleh** vg 4.5  
+ **mixed leaf, avo & fennel** vg 4.9  
+ **mushrooms** 2.9  
+ **avo** 2.9 + **spinach** 2.9

### SAUCES 2

**piri piri** vg

**garlic yoghurt** v

**fresh green zhug** vg

**garlic coconut 'yoghurt'** vg

**sercan's date bbq** vg

**scotch bonnet mayo** v

### TO SHARE FROM 11.30AM

**charcuterie tray** mixed charcuterie, turkish cheese  
fondue, harissa hummus, labneh, olives, flatbread &  
sourdough 16.9

**buttermilk fried chicken** date bbq sauce reg 7.9 | lrg 12.5

**halloumi fries** v 6.9

**blistered padron peppers** vg 6.9

**harissa hummus & flatbread** vg 5.9

### FONDUES FROM 11.30AM

*perfect to share; all served with sourdough*

+ **sucuk 'turkish chorizo'** 3.9

**the crispy one** bacon & crispy shallots 12.5

**the spicy one** homemade piri piri sauce & chilli  
flakes v 11.5

**the cheese & onion one** pickled onions & crispy  
shallots v 11.5

**the og one** the original turkish cheese fondue v 10.5

### 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 \*bold claim from us*

**shakshoumi** with halloumi v 13.9

**shakshorizo** with sucuk 'turkish chorizo' 13.9

**the original baked eggs** v 10.9

### GRILLS FROM 11.30AM

*swap for sweet potato fries +0.6*

**bavette steak** cooked in garlic butter with fries & rocket salad. served medium rare 21.9  
+ **fried egg** 1.5 + **garlic yoghurt** 2 + **fresh green zhug** 2

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

**spicy grilled chicken thigh** served with mixed leaf & avo salad & a choice of fries or tabbouleh 14.9

### OPEN KEBABS FROM 11.30AM

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

**double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9

**open posh lamb doner** overnight braised lamb shoulder, feta & pistachios 15.5 + **halloumi** 3.5

**open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

**open plant based 'lamb'** charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 13.9

**open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

### BOWLS FROM 11.30AM

+ **chicken** 4.9 + **halloumi** 3.5 + **falafel** 4

**chicken & avocado caesar** in a labneh dressing with pita chips 13.9 + **bacon** 2.5

**mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9

**greek salad** feta, pita chips & harissa hummus v 10.9

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unlimited still & sparkling filtered water £1pp

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close to our hearts & homes!

WEEKEND

megan's

BRUNCH

host your  
party with us



## SMOOTHIES

blueberry superfood with coconut water, mango, chia & banana 5.9  
mango & passion fruit with orange juice & banana 5.9

## JUICES & SHOTS

strawberry & mint strawberry, apple, lemon & mint 5.5  
acg apple, carrot, ginger & orange 5.5  
easy green cucumber, apple, spinach, mango, lime & ginger 5.5  
fresh orange or apple juice 4.5  
ginger shot ginger, apple & lemon 2.5  
turmeric shot orange, ginger & turmeric 2.5

## HOUSE SODAS

lemonade 4  
ginger beer 4.5  
passion fruit & mint 4  
sparkling elderflower 4

## COFFEE

organic, fair trade & rainforest alliance

biscoff latte 3.9  
iced coffee with a megan's twist 3.9  
flat white | latte | cappuccino 3.6  
americano 3.3  
macchiato 3 | double macchiato 3.4  
espresso 2.8 | double espresso 3.2  
mocha 3.9  
+ oat milk | coconut milk 0.5  
+ vanilla | salted caramel 0.6  
+ baklava bite 1.9

## HOTTIES

chai latte 3.9  
make it dirty: + espresso shot 0.5  
hot chocolate with toasted marshmallow 3.9  
whole leaf tea english breakfast | earl grey | green 3.5  
infusion teas fresh mint | lemon, ginger & honey 3.5  
babyccino on us

scan for allergen & nutritional 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 are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. Please check our allergens via the qr code:



**HAPPY HOUR**  
MON - FRI  
4 - 7 PM

**&**

**NIGHT CAP**  
EVERYDAY  
FROM 9 PM

**2 FOR £15 ON FEATURED COCKTAILS**  
**£5 HOUSE WINE & SELECTED BEER**

cocktails marked with ☹️ | must be 2 of the same cocktail.  
house red or white (175ml) ☹️ selected beer marked with 🍷 included.

## SHARING COCKTAILS

carafe serves 3-5

aperol spritz aperol, prosecco & soda water 45  
picante margarita tequila, lime, agave nectar & chilli by black lines 49  
berry bramble befeater gin, lemon, blackberry liqueur, blueberries 39

## COCKTAILS

tammy's salted caramel martini to celebrate tammy's 10 years at megan's, we've brought back her favourite; absolut vodka, kahlua, coconut & salted caramel. served with a brownie bite 11.9  
espresso martini absolut vodka, kahlua, espresso & vanilla 11.9  
yuzu sherbert margarita yuzu, tequila, lime & agave nectar 11.9  
passion fruit martini vodka, pineapple, lime & vanilla by black lines 11.9  
☹️ aperol spritz aperol, prosecco & soda water 10.9  
☹️ marmalade martini befeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9  
picante margarita tequila, lime, agave nectar & chilli by black lines 11.9  
cherry negroni cherry, gin, campari & spanish sweet vermouth 11.9  
☹️ berry bramble gin, lemon, blackberry liqueur & blueberries 9.9  
bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9  
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  
☹️ befeater london dry with a choice of tonic 8.9

## BUBBLES

 125ml | btl

champagne lanson père et fils vg 69  
mirabeau sparkling rosé 9.9 | 45  
prosecco italy 8.5 | 32

bottomless  
prosecco



**90 MINS FOR £25 PP**  
on weekends & bank holidays until  
6.30pm (last sitting at 5pm)

## REDS

 175ml | 250ml | btl

viña pomal reserva rioja magnum 1500ml spain 59  
chateau grand peyrou st-emilion grand cru bordeaux, france 49  
finca la linda malbec mendoza, argentina vg 9 | 14 | 38  
victoria park shiraz south australia vg 8 | 12 | 32  
lugi leonardo sangiovese rubicone, italy 7 | 10 | 28  
☹️ venganza tinto spain 6 | 9 | 24

## WHITES

 175ml | 250ml | btl

alasia gavi garantita, italy vg 9 | 14 | 38  
combe rouge picpoul de pinet france vg 8 | 13 | 34  
les anges sauvignon blanc loire valley, france 8 | 12 | 32  
ponte de lima vinho verde portugal 7 | 10 | 28  
☹️ venganza blanco spain 6 | 9 | 24

## ROSÉ

 175ml | 250ml | btl

mirabeau classic côtes de provence, france 9 | 14 | 36

## BEER & CIDER

wignac cider organic 330ml 5.9  
🍷 brixton reliance pale ale 330ml 5.9  
🍷 brixton coldharbour lager 330ml 5.9  
🍷 birra moretti 330ml 5.5  
small beer 2.1% lager 5.5

## 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  
virgin megan's a non-alcoholic version of a 'bloody megans' 6.5  
lucky saint 0.5% unfiltered lager 4.9  
small beer 2.1% lager 5.5

discretionary service charge is 12.5%. 100% of tips go to our teams. 125ml servings of wine are available



host your  
party with us

# megan's

SHARING IS CARING

## STARTERS

**charcuterie tray** mixed charcuterie, turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9  
**buttermilk fried chicken** with date bbq sauce reg 7.9 | lrg 12.5  
**calamari** with scotch bonnet mayo reg 7.9 | lrg 12.5  
**labneh & hummus board** with olives, pickled onions & flatbread v 9.9  
**falafel & hummus** with fresh green zhug vg 7.5 + flatbread 1.5  
**halloumi fries** v 6.9  
**blistered padron peppers** vg 6.9  
**harissa hummus & flatbread** vg 5.9

## FONDUES

*perfect to share; all served with sourdough*  
 + **sucuk 'turkish chorizo'** 3.9  
**the crispy one** bacon & crispy shallots 12.5  
**the spicy one** signature piri piri & chilli flakes v 11.5  
**the cheese & onion one** pickled onions & crispy shallots v 11.5  
**the og one** the original turkish cheese fondue v 10.5

## MAINS

### MEZZE FEASTS FOR TWO

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

<b>the megan's feast</b> 21.9 per person braised lamb, chargrilled chicken, halloumi, sucuk & a chilli chicken shakshouka kebab	<b>the chicken &amp; halloumi feast</b> 19.9 per person chargrilled chicken, halloumi 2 ways & a chilli chicken shakshouka kebab	<b>the plant-based feast</b> vg 18.9 per person charred plant based 'lamb', za'atar tenderstem & a falafel & cauliflower shakshouka kebab
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## MEGAN'S FAVOURITES

**crispy sea bass fillet**  
 warm harissa hummus, chickpeas & rocket salad 19.9  
**bavette steak**  
 cooked in garlic butter with fries & rocket salad. served medium rare 21.9  
*swap for sweet potato fries +0.6*  
 + **garlic yoghurt 2 + fresh green zhug** vg 2  
**arayas pita burger & fries**  
 middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9  
*swap for sweet potato fries +0.6*  
**n'duja manti pasta**  
 turkey's answer to tortellini; tiny beef pasta dumplings topped with n'duja & served on a bed of garlic yoghurt 13.9  
**spicy grilled chicken thigh**  
 served with mixed leaf & avo salad & a choice of fries or tabbouleh 14.9  
*swap for sweet potato fries +0.6*

## BOWLS

**chicken & avocado caesar** in a labneh dressing with pita chips 13.9  
 + **halloumi** 3.5 + **bacon** 2.5  
**mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9  
 + **chicken** 4.9 + **halloumi** 3.5

## KEBABS

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

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

**double open chicken**  
 double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9  
**open posh lamb doner**  
 overnight braised lamb shoulder, feta & pistachios 15.5  
 + **halloumi** 3.5  
**open halloumi**  
 grilled halloumi, garlic yoghurt & fresh green zhug v 13.9  
**open plant based 'lamb'**  
 charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 13.9  
**open chicken**  
 chargrilled chicken thigh, garlic yoghurt & piri piri 13.9  
**chilli chicken shakshouka**  
 with piri piri, garlic yoghurt & flatbread 13.9  
**falafel & cauliflower shakshouka**  
 with pistachios, garlic coconut 'yoghurt' & flatbread vg 12.9

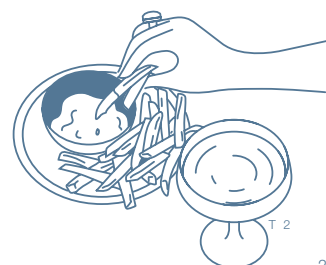
*we make all of our food & sauces fresh in house*

## SIDES

**loaded fries** with cheese fondue & n'duja 7.9  
**skinny fries** 3.9 | lrg 5.9  
**sweet potato fries** 4.5 | lrg 6.9  
**halloumi fries** v 6.9  
**za'atar tenderstem** vg 4.9  
**tabbouleh** vg 4.5  
**mixed leaf, avo & fennel** vg 4.9

## SAUCES 2

**piri piri** vg  
**garlic yoghurt** v  
**fresh green zhug** vg  
**garlic coconut 'yoghurt'** vg  
**sercan's date bbq** vg  
**scotch bonnet mayo** v



**BUBBLES** 125ml | btl

champagne lanson père et fils vg 69  
 mirabeau sparkling rosé 9.9 | 45  
 prosecco italy 8.5 | 32

**REDS** 175ml | 250ml | btl

viña pomal reserva rioja magnum 1500ml spain 59  
 chateau grand peyrou st-emilion grand cru bordeaux, france 49  
 finca la linda malbec mendoza, argentina vg 9 | 14 | 38  
 victoria park shiraz south australia vg 8 | 12 | 32  
 lugi leonardo sangiovese rubicone, italy 7 | 10 | 28  
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**WHITES** 175ml | 250ml | btl

alasia gavi garantita, italy vg 9 | 14 | 38  
 combe rouge picpoul de pinet france vg 8 | 13 | 34  
 les anges sauvignon blanc loire valley, france 8 | 12 | 32  
 ponte de lima vinho verde portugal 7 | 10 | 28  
 ♀ venganza blanco spain 6 | 9 | 24

**ROSÉ** 175ml | 250ml | btl

mirabeau classic côtes de provence, france 9 | 14 | 36

**BEER & CIDER**

wignac cider organic 330ml 5.9  
 🍺 brixton reliance pale ale 330ml 5.9  
 🍺 brixton coldharbour lager 330ml 5.9  
 🍺 birra moretti 330ml 5.5  
 small beer 2.1% lager 5.5

**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  
 virgin megan's a non-alcoholic version of a 'bloody megan's 6.5  
 lucky saint 0.5% unfiltered lager 4.9  
 small beer 2.1% lager 5.5

**HOUSE SODAS**

lemonade 4  
 ginger beer 4.5  
 passion fruit & mint 4  
 sparkling elderflower 4

**SMOOTHIES**

blueberry superfood with coconut water, mango, chia & banana 5.9  
 mango & passion fruit with orange juice & banana 5.9

**JUICES & SHOTS**

strawberry & mint strawberry, apple, lemon & mint 5.5  
 acg apple, carrot, ginger & orange 5.5  
 easy green cucumber, apple, spinach, mango, lime & ginger 5.5  
 fresh orange or apple juice 4.5  
 ginger shot ginger, apple & lemon 2.5  
 turmeric shot orange, ginger & turmeric 2.5

**2 FOR £15 ON FEATURED COCKTAILS  
£5 HOUSE WINE & SELECTED BEER**

cocktails marked with 🍹 | must be 2 of the same cocktail.  
 house red or white (175ml) ♀ selected beer marked with 🍺 included.

**SHARING COCKTAILS**

carafe serves 3-5

aperol spritz aperol, prosecco & soda water 45

picante margarita tequila, lime, agave nectar & chilli by black lines 49

berry bramble befeater gin, lemon, blackberry liqueur, blueberries 39

**COCKTAILS**

tammy's salted caramel martini to celebrate tammy's 10 years at megan's, we've brought back her favourite; absolut vodka, kahlua, coconut & salted caramel. served with a brownie bite 11.9

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9

yuzu sherbert margarita yuzu, tequila, lime & agave nectar 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 befeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9

picante margarita tequila, lime, agave nectar & chilli by black lines 11.9

cherry negroni cherry, gin, campari & spanish sweet vermouth 11.9

🍹 berry bramble gin, lemon, blackberry liqueur & blueberries 9.9

bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9

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

🍹 befeater london dry with a choice of tonic 8.9

**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!

discretionary service charge is 12.5%. 100% of tips go to our teams.  
 125ml servings of wine are available

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 qr code:





# megan's

## life happens. dessert helps

---

### DESSERTS & CAKES

#### **cookie dough of the month 12.5**

for two, ask your server for details

#### **the half-baked cookie dough 10.5**

an indulgent sharer, nutella, pistachios & ice cream

#### **basque cheesecake 7.9**

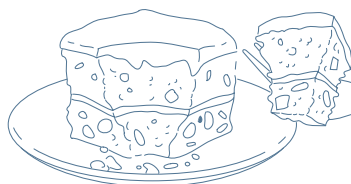
with pistachios & sweet tahini

#### **baklava & ice cream 6.5**

with pistachios & rose petals

#### **warm chocolate brownie 6.5**

with sweet tahini & ice cream



#### **selection of freshly baked cakes, cookies & treats**

nutella & sea salt cookie 3 | brownie 3.9 | baklava bite 1.9  
pumpkin & coconut loaf **vg** 4.7 | lemon & rosemary cake 4.7  
orange & almond cake 4.7 | carrot cake 4.7

---

### C O F F E E     *organic, fair trade & rainforest alliance*

#### **biscoff latte 3.9**

**iced coffee** with a megan's twist 3.9

**flat white** | **latte** | **cappuccino** 3.6

**americano** 3.3

**macchiato** 3 | **double macchiato** 3.4

**espresso** 2.8 | **double espresso** 3.2

**mocha** 3.9

+ *oat milk* | *coconut milk* 0.5

+ *vanilla* | *salted caramel* 0.6

+ *baklava bite* 1.9

### H O T T I E S

**chai latte** 3.9 *make it dirty: + espresso shot 0.5*

**hot chocolate** with toasted marshmallow 3.9

**whole leaf tea** english breakfast | earl grey | green 3.5

**infusion teas** fresh mint | lemon, ginger & honey 3.5

**babyccino** on us



scan for  
allergen &  
nutritional  
information

turn over to see our  
cocktails & bubbles



## 2 FOR £15 ON FEATURED COCKTAILS £5 HOUSE WINE & SELECTED BEER

cocktails marked with ☿ | must be 2 of the same cocktail.  
house red or white (175ml) ☿ selected beer marked with 🍺 included.

### SHARING COCKTAILS

carafe serves 3-5

**aperol spritz** aperol, prosecco & soda water 45

**picante margarita** tequila, lime, agave nectar & chilli  
by black lines 49

**berry bramble** befeater gin, lemon, blackberry liqueur,  
blueberries 39

### COCKTAILS

**tammy's salted caramel martini** to celebrate tammy's 10  
years at megan's, we've brought back her favourite; absolut  
vodka, kahlua, coconut & salted caramel. served with a  
brownie bite 11.9

**espresso martini** vodka, kahlua, espresso & vanilla 11.9

**yuzu sherbert margarita** yuzu, tequila, lime &  
agave nectar 11.9

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

☿ **aperol spritz** aperol, prosecco & soda water 10.9

☿ **marmalade martini** befeater gin, cointreau, marmalade,  
fresh orange juice & lemon 10.9

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

**cherry negroni** gin, lillet rosé vermouth, absolut vodka  
& cherry 11.9

☿ **berry bramble** befeater gin, lemon, blackberry liqueur &  
blueberries 9.9

☿ **bellini** prosecco & passion fruit 8.9

**malfy arancia** sicilian blood orange gin, choice of tonic 10.5

☿ **beefeater london dry** with a choice of tonic 8.9

### BUBBLES 125ml | btl

**champagne lanson père et fils** vg 69

**mirabeau sparkling rosé** 9.9 | 45

**prosecco italy** 8.5 | 32

discretionary service charge is 12.5%. 100% of tips go to our teams.

# but first, coffee... & cake

## PASTRIES

almond croissant 4.5

pain aux raisins, pain au chocolat 2.3

croissant 2

baklava bite 1.9

## CAKES

nutella & sea salt cookie 3

brownie 3.9

pumpkin & coconut loaf vg 4.7

lemon & rosemary cake 4.7

orange & almond cake 4.7

carrot cake 4.7

## DESSERTS

cookie dough of the month 12.5

for two, ask your server for details

the half-baked cookie dough 10.5

an indulgent sharer, nutella, pistachios & ice cream

basque cheesecake 7.9

with pistachios & sweet tahini

baklava & ice cream 6.5

with pistachios & rose petals

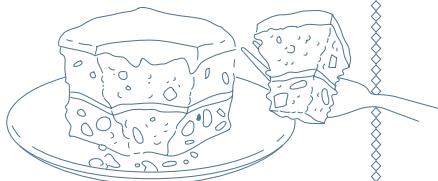
warm chocolate brownie 6.5

with sweet tahini & ice cream

turn over for coffee



scan to see  
our evening  
offers



## S M O O T H I E S

**blueberry superfood 5.9**

with coconut water, mango, chia & banana

**mango & passion fruit 5.9**

with orange juice & banana

## J U I C E S   &   S H O T S

**strawberry & mint 5.5**

strawberry, apple, lemon & mint

**acg apple, carrot, ginger & orange 5.5**

**easy green 5.5**

cucumber, apple, spinach, mango, lime & ginger

**fresh orange or apple juice 4.5**

**ginger shot 2.5**

ginger, apple & lemon

**turmeric shot 2.5**

orange, ginger & turmeric

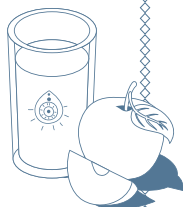
## H O U S E   S O D A S

**lemonade 4**

**ginger beer 4.5**

**passion fruit & mint 4**

**sparkling elderflower 4**



## C O F F E E

*organic, fair trade & rainforest alliance*

**biscoff latte 3.9**

**iced coffee with a megan's twist 3.9**

**flat white | latte | cappuccino 3.6**

**americano 3.3**

**macchiato 3 | double macchiato 3.4**

**espresso 2.8 | double espresso 3.2**

**mocha 3.9**

+ *oat milk* | *coconut milk* 0.5

+ *vanilla* | *salted caramel* 0.6

+ *baklava bite* 1.9

## H O T T I E S

**chai latte 3.9**

*make it dirty: + espresso shot 0.5*

**hot chocolate with toasted marshmallow 3.9**

**whole leaf tea** english breakfast | earl grey | green 3.5

**infusion teas** fresh mint | lemon, ginger & honey 3.5

**babyccino on us**



*turn over for cake*

scan for  
allergen &  
nutritional  
information



discretionary service charge is 12.5%. 100% of tips go to our teams.



megan's

# Neighbours Nights

TWO COURSES FOR £16

THREE COURSES FOR £20

Sunday to Wednesday from 5pm

## STARTERS

**the original turkish cheese fondue** *v for two*

**calamari** with scotch bonnet mayo *+1*

**buttermilk fried chicken** with date bbq sauce *+1*

**harissa hummus & flatbread** *vg*

**blistered padron peppers** *vg*

## MAINS

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

**falafel & cauliflower shakshouka** with pistachios, garlic coconut 'yoghurt' & flatbread *vg*

**chilli chicken shakshouka** with piri piri, garlic yoghurt & flatbread

**spicy grilled chicken thigh** served with mixed leaf & avo salad & a choice of fries or tabbouleh *+2*

**open posh lamb doner** overnight braised lamb shoulder, feta & pistachios *+2*

**open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri

**open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug *v*

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

**mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread *vg*

**chicken & avocado caesar** in a labneh dressing with pita chips

## DESSERTS

**the half-baked cookie dough** an indulgent sharer, nutella, pistachios & ice cream *for two*

**basque cheesecake** with pistachios & sweet tahini *+1*

**warm chocolate brownie** with sweet tahini & ice cream

**baklava & ice cream** with pistachios & rose petals

# welcome to megan's!

WE ARE A NEIGHBOURHOOD,  
DOG FRIENDLY SPOT

## do you like to party?

**Book your party or private hire with us.**

A *magical* space for your *special* occasion

Try our delicious sharing party menus.

**Scan the QR to read more:**



#### allergen & nutritional 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 guests with severe allergies to consider this before dining with us. **Please check our allergens via the qr code**

*discretionary service charge is 12.5%. 100% of tips go to our teams.*





# BRUNCH & LUNCH

## TO SHARE

- charcuterie tray** mixed charcuterie, turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9
- buttermilk fried chicken** with date bbq reg 7.9 | lrg 12.5
- calamari** with scotch bonnet mayo reg 7.9 | lrg 12.5
- halloumi fries** v 6.9
- blistered padron peppers** vg 6.9
- harissa hummus & flatbread** vg 5.9

## TURKISH BRUNCH FEAST

for two | 14.9 per person

**halloumi v or sucuk**, the original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough

## BRUNCH PLATES

- turkish eggs & flatbread** poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9
- caramelised banana & honey french toast** clotted cream & sweet tahini v 13.5
- chia & blueberry pancake stack** banana, maple syrup & pistachios vg 3 for 12.5 | 5 for 14.5
- megan's brunch** eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9
- veggie brunch** eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5
- vegan brunch** vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5
- smashed avo on sourdough** with pomegranate, omega seeds & chilli vg 8.5

## SHAKSHOUKA BAKED EGGS

- shakshoumi** with halloumi v 13.9
- shakshorizo** with sucuk 'turkish chorizo' 13.9
- the original baked eggs** v 10.9

## FONDUES

- perfect to share; all served with sourdough*  
**+ sucuk 'turkish chorizo'** 3.9
- the crispy one** bacon & crispy shallots 12.5
- the spicy one** homemade piri piri sauce & chilli flakes v 11.5
- the cheese & onion one** pickled onions & crispy shallots v 11.5
- the og one** the original turkish cheese fondue v 10.5

## ISRAELI TRAY

for one | 13.9

one egg shakshouka, flatbread, smashed avo, harissa hummus & greek salad v  
**+ chicken 4.9 + sucuk 3.9 + halloumi 3.5 + falafel 4**

## STUFFED PITAS

- arayas pita burger & fries** middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9  
**+ swap for sweet potato fries 0.6**
  - buttermilk fried chicken pita** with date bbq sauce, harissa hummus & pickles 12.9
  - chicken shawarma pita** with feta, harissa hummus & pickles 11.9
  - falafel & cauliflower pita** with garlic coconut 'yoghurt', harissa hummus & pickles vg 9.9
- ## OPEN KEBABS
- what we're known for; served on a flatbread with pickled red cabbage, pickled onions & harissa hummus*
- double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9
  - open posh lamb doner** overnight braised lamb shoulder, feta & pistachio 15.5
  - open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9
  - open plant based 'lamb'** charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 13.9
  - open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

## BOWLS

- chicken & avocado caesar** in a labneh dressing with pita chips 13.9
- warm buddha bowl** kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt vg 12.9
- mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9
- greek salad** feta, pita chips & harissa hummus v 10.9

# FROM 3PM

## SHARING IS CARING

## STARTERS

- charcuterie tray** mixed charcuterie, turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9
- buttermilk fried chicken** with date bbq sauce reg 7.9 | lrg 12.5
- calamari** with scotch bonnet mayo reg 7.9 | lrg 12.5
- labneh & hummus board** with olives, pickled onions & flatbread v 9.9
- falafel & hummus** with fresh green zhug vg 7.5
- halloumi fries** v 6.9
- blistered padron peppers** vg 6.9
- harissa hummus & flatbread** vg 5.9

## FONDUES

- perfect to share; all served with sourdough*
- the crispy one** bacon & crispy shallots 12.5
- the spicy one** signature piri piri & chilli flakes v 11.5
- the cheese & onion one** pickled onions & crispy shallots v 11.5
- the og one** the original turkish cheese fondue v 10.5

## MAINS

## MEZZE FEASTS FOR TWO

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

- |  |   |  |
|--|---|--|
| <b>the megan's feast</b> 21.9 per person<br>braised lamb, chargrilled chicken, halloumi, sucuk & a chilli chicken shakshouka kebab | <b>the chicken &amp; halloumi feast</b> 19.9 per person<br>chargrilled chicken, halloumi 2 ways & a chilli chicken shakshouka kebab | <b>the plant-based feast</b> vg 18.9 per person<br>charred plant based 'lamb', za'atar tenderstem & a falafel & cauliflower shakshouka kebab |
|--|---|--|

## MEGAN'S FAVOURITES

- crispy sea bass fillet** warm harissa hummus, chickpeas & rocket salad 19.9
- bavette steak** cooked in garlic butter with fries & rocket salad. served medium rare 21.9
- arayas pita burger & fries** middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9
- n'duja manti pasta** turkey's answer to tortellini; tiny beef pasta dumplings topped with n'duja & served on a bed of garlic yoghurt 13.9
- spicy grilled chicken thigh** served with mixed leaf & avo salad & a choice of fries or tabbouleh 14.9

## BOWLS

- chicken & avocado caesar** in a labneh dressing with pita chips 13.9
- mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9

## KEBABS

- what we're known for; try an open kebab served on a flatbread with pickled red cabbage, pickled onions & harissa hummus, or one of our deconstructed shakshouka kebabs in a rich tomato sauce.*  
**+ halloumi fries 6.9 + regular fries 3.9 + sweet potato fries 4.5**
- double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9
- open posh lamb doner** overnight braised lamb shoulder, feta & pistachios 15.5
- open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9
- open plant based 'lamb'** charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg 13.9
- open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 13.9
- chilli chicken shakshouka** with piri piri, garlic yoghurt & flatbread 13.9
- falafel & cauliflower shakshouka** with pistachios, garlic coconut 'yoghurt' & flatbread vg 12.9

we make all of our food & sauces fresh in house



## NEIGHBOURS NIGHTS

SUN - WED FROM 5PM

TWO COURSES FOR £16  
THREE COURSES FOR £20

available for tables of up to six guests

