

BRUNCH

served all day

SHAKSHOUKA rich tomato sauce simmered for 8 hours, served with sourdough. sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh every day from his family recipe. **bold claim from us*

shakshoumi halloumi, free range eggs & labneh v 15.9

shakshorizo sucuk 'turkish chorizo', free range eggs & labneh 15.9

the original baked eggs free range eggs & labneh v 13.9



BRUNCH PLATES our eggs & sausages are free range & our sourdough is organic 7 seeded

megan's turkish brunch tray (for 2) choose **halloumi** v or **sucuk**. turkish cheese fondue, baked egg shakshouka, harissa hummus, avocado, feta, crudités, hot honey & baklava. served with flatbread & 7 seeded sourdough 18.9 per person

megan's n'duja turkish eggs labneh, hummus, avocado, hashbrowns & flatbread 15.5

salmon & greens 2 poached eggs, avocado, spinach, roast tomato, pickles & sourdough 17.9

megan's brunch grill bacon, sausage, 2 eggs, oyster mushrooms, shakshouka beans, roast tomato & sourdough 16.9

vegan brunch oyster mushrooms, harissa hummus, shakshouka beans, spinach, avo, roast tomato & sourdough vg 15.5

veggie brunch 2 eggs, halloumi, avocado, spinach, roast tomato, shakshouka beans & sourdough v 15.5

hot honey halloumi & avo toast pomegranate & omega seeds v 14.9

THE TURKISH BREAKFAST SPREAD

min 4 guests | 21.9 per person

inspired by the sun-soaked breakfast tables of istanbul, our turkish breakfast is a celebration of vibrant flavours. *this feast is served as a selection of small plates for the table.*

shakshouka baked eggs | turkish cheese fondue | hot honey halloumi fries
feta block extra virgin olive oil & oregano | crispy spinach & feta parcels | grilled sucuk
a selection of traditional turkish dips | assortment of crudites | kalamata olives
served with skinny fries & a selection of breads

to finish baklava, candied walnuts & oranges

PANCAKES

blueberry chia pancakes maple, banana & pistachios vg 4 stack 15.5

bacon & maple caramelised banana & pistachios 2 stack 14.5 | 4 stack 16.5

HASHBROWNS

loaded hashbrowns piri piri & date bbq vg 6.9

hashbrown rostis vg 4.9

+ halloumi v | bacon | sausage 3.9

+ smoked salmon 5.9 | sucuk 'turkish chorizo' 4.5

+ avo vg | spinach vg 3.5

+ poached | fried egg 1.9 | scrambled eggs v 3.9

FRIES

hot honey halloumi fries v reg 8.5 | lrg 13.5

skinny fries 4.9

sweet potato fries 5.9

GREENS

za'atar tenderstem broccoli vg 5.9

tabbouleh vg 4.9

fattoush salad vg 4.9

SAUCES 1

sercan's date bbq vg

piri piri vg

hot honey v

garlic yoghurt v

garlic coconut 'yoghurt' vg

LUNCH

from 11am

breakfast martini 2 for 15

BRUNCH COCKTAILS

breakfast martini 9.9 | espresso martini 10.9 | bloody megan's 9.9 | mimosa 8.9

BOTTOMLESS

25pp for 90mins

breakfast martini | bellini | mimosa | prosecco | prime time draught lager or IPA

SHARING

for the table

harissa hummus vg 4.5 + flatbread | warm pita 1.5

3 dips & bread basket harissa hummus, labneh, beetroot hummus, bread basket & za'atar butter v 13.9

buttermilk fried chicken date bbq sauce reg 9.5 | lrg 14.5

calamari piri piri & garlic yoghurt reg 9.5 | lrg 14.5

hot honey halloumi fries v reg 8.5 | lrg 13.5

ARAYES & GRILLS

arayas burger middle-eastern take on a burger; spicy lamb & beef stuffed crispy pita with fries 18.9

mushroom, halloumi & feta arayas stuffed crispy pita with fries, slaw & pickles v 16.9

spicy chicken grill chargrilled chicken thighs, fries or tabbouleh, pickles & piri piri 17.9

OPEN KEBABS

served on flatbread with slaw, pickles & harissa hummus

double open chicken kebab double portion of chargrilled chicken thigh 18.9

open chicken & halloumi chargrilled chicken thigh & grilled halloumi 18.9

open posh lamb doner overnight braised lamb shoulder, feta & pistachios 17.9
+ halloumi (our fave combo) 3.9

open chicken chargrilled chicken thigh 15.9

open falafel crispy falafel vg 14.9

open halloumi grilled halloumi & pomegranate v 14.9

SHAKSHOUKA KEBABS

iskender-style kebab, served in a rich tomato sauce simmered for 8 hours, with flatbread

chilli chicken piri piri & garlic yoghurt 15.9

overnight braised lamb feta, labneh & pistachios 19.9

crispy falafel harissa hummus & tahini vg 14.9

BOWLS

+ chicken 4.9 + lamb 5.9 + halloumi 3.9 + falafel 3.9

chicken & avocado caesar in labneh dressing with pita chips 15.9 + bacon 3.9

mezze bowl falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 13.9

green goddess avocado, spinach, rocket, tenderstem broccoli, omega seeds & tahini dressing vg 11.9

WEEKEND
BRUNCH
by megan's

We make all
our food & sauces
fresh in house



COFFEES & HOTTIES

mocha 3.9
flat white | latte | cappuccino 3.9
americano 3.7
espresso | macchiato 3.7
infusions fresh mint | lemon, ginger & honey 3.8
whole leaf tea english breakfast | earl grey | green 3.8
babyccino [on us](#)

SIGNATURE

vanilla oat matcha latte ceremonial grade & organic 4.5
biscoff latte our cosy creation 4.5
chai latte 4.5 *make it dirty?* + espresso shot 0.5
hot chocolate giant toasted marshmallow 4.5



ICED

megan's iced latte with a coffee cube twist 4.5 + vanilla syrup 0.6
iced vanilla oat matcha latte ceremonial grade & organic 4.5
ferrero rocher iced latte 4.7

JUICES

easy green kale, cucumber, spinach, pineapple & ginger 5.9
strawberry & mint apple & lemon 5.9
apple or fresh orange 5.5
ginger shot ginger, apple & lemon 2.5

SMOOTHIES

blueberry superfood mango, chia, banana & apple 6.5
mango & passion fruit banana & orange 6.5

HOUSE SODAS

megan's lemonade rosemary 5.5
pink lemonade blueberries 5.5
ginger beer lime & mint 5.5
sparkling elderflower rosemary & pomegranate 5.5
coke | diet coke 3.8

COCKTAILS

CLASSICS

breakfast martini gin, cointreau, fresh orange juice, bitters & lemon 9.9
bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 9.9
passion fruit martini vodka, pineapple, vanilla, lime & prosecco 10.9
megan's espresso martini absolut vodka, kahlua, espresso & vanilla 10.9
picante margarita tequila, chilli, lime & agave nectar 9.9
negroni gin, campari & sweet spanish vermouth, *by black lines* 9.9
berry bramble gin, blackberry liqueur, lemon & blueberries, *by black lines* 9.9

FROZEN

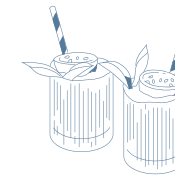
fraperol frozen aperol, prosecco, mango & elderflower 10.9
mango & passion fruit margarita tequila, cointreau & lime 10.9
frosé frozen rosé, strawberry & elderflower 10.9
frospresso™ our creation, the frozen espresso martini 10.9

COOLERS

refreshing, lower abv sparkling house coolers
elderflower fizz gin, elderflower & rosemary 8.9
passion paradise tequila, passion fruit & mint 8.9
light & stormy spiced rum, ginger beer & lime 8.9
blush lemon fizz vodka, pink lemonade & blueberries 8.9

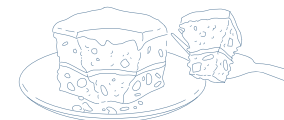
SPRITZES & BELLINIS

aperol spritz aperol, prosecco & soda 8.9
mimosa prosecco & orange juice 8.9
bellini passion fruit | ginger 8.9



CAKES & PASTRIES

all made in-house or by a london bakery we've partnered with since opening our first megan's 10 years ago
orange & almond cake v 4.9
lemon & rosemary cake v 4.9
raspberry & coconut loaf vg 4.9
carrot cake v 4.9
chocolate brownie v 4.5
nutella & sea salt cookie v 3.5
croissant v 2.4 + nutella | blueberry compote 1



FLIGHTS

frospresso™ flight 6 shots 14.9
tequila flight 6 shots 17.9
baby guinness flight 6 shots 16.9

BOTTOMLESS

90 mins on weekends & bank holidays, until 6:30pm
choose one option 25pp
breakfast martini
bellini passion fruit or ginger | mimosa | prosecco
prime time draught lager or IPA

£7 HAPPY HOUR

weekdays 3-6pm

COCKTAILS

aperol spritz
fraperol frozen aperol
bellini passion fruit | ginger
mimosa fresh orange
shirley temple non alc

COOLERS

refreshing, lower abv sparkling house coolers
elderflower fizz gin & elderflower
passion paradise tequila & passion fruit
light & stormy spiced rum & ginger beer
blush lemon fizz vodka & pink lemonade

WINES

prosecco 125ml
house white | red | rosé 175ml

FRIDAY FIZZ

from day to night
£49 champagne lanson père et fils 750ml



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. Some dishes contain bones. discretionary service charge is 12.5% & 100% goes to our team. 125ml wine servings are available