DAYTIME until 17:00

N = nuts
V = vegetarian
VG = vegan
GF = gluten free
GF-AV = gluten free available

TO BEGIN

TURKISH CHEESE FONDUE w/ sourdough V GF-AV / 9.9
a traditional turkish breakfast – great for sharing
+3.5 bacon | +3.5 sausage

SOURDOUGH & JAM VG GF-AV / 3.5

PASTRIES V / 2+

TURKISH BRUNCH FEAST N GF-AV (for 2) /14.5pp

shakshouka baked eggs *(+1.5pp halloumi or sucuk)*, turkish cheese fondue *(+3.5 bacon or sausage)*, sucuk 'turkish chorizo', Turkish chopped salad, smashed avo, harissa hummus, kalamata olives, nutella, halva cream, blueberry compote w/ flatbread & sourdough.

pimp your feast? *w/ bottomless bubbles +20pp | w/ pastry platter to start +4pp*
w/ half baked cookie dough to finish +4.9pp | w/ pancake tower to finish +5pp

BRUNCH PLATES *+ 2.5 hashbrown rostis*

MEGAN'S BRUNCH GF-AV / 11.9
eggs, sausage, bacon, garlic mushrooms, shakshouka & sourdough

VEGGIE BRUNCH V GF-AV / 11.9
eggs, halloumi, avo, mushrooms, shakshouka, spinach, & sourdough

SCRAMBLED TURMERIC TOFU VG GF-AV /10.5
w/ peppers, spring onions, smashed avo & chilli flakes

ROYALE GF-AV /10.9
smoked salmon w/ poached eggs & hollandaise on sourdough

BENEDICT GF-AV /9.9
parma ham w/ poached eggs & hollandaise on sourdough

SMASHED AVO ON SOURDOUGH VG GF-AV / 7.5
w/ omega seeds & chilli | *+1.5 poached egg V*

2 FREE-RANGE EGGS ON SOURDOUGH V GF-AV / 5.5
scrambled / poached / fried

SHAKSHOUKA BAKED EGGS w/ sourdough V GF-AV / 9.9
+ 3 halloumi or 'sucuk' turkish chorizo

OATS & SEEDS

COCONUT CHIA YOGHURT VG N / 7.5
w/ tahini, dried raspberries & blueberry compote

COCONUT PORRIDGE VG / 4.9
w/ coconut milk, banana, caramelised demerara & omega seeds

OAT, FRUIT & NUT GRANOLA w/ chia yoghurt VG N / 5.5

BAGUETTES, WRAPS & TOASTIES

AVAILABLE FROM OUR DELI BAR

GRILLS from 11.30

COKERTME 'TURKISH STEAK & CHIPS' N / 19.5
10 hour braised beef short rib in garlic & spice w/ fries. Turkey's answer to british 'steak & chips'. Created in a village near to where sercan, our exec chef, grew up.

OPEN 'POSH' KEBABS from 11.30

on a flatbread w/ harissa hummus, pickled veg & 'bayildi'

POSH LAMB 'DONER' N / 14.9
overnight braised lamb shoulder w/ feta & pistachio

PLANT BASED 'CHCKN' w/ peanut dukkah N VG / 13.9

HALLOUMI w/ pomegranate V / 13.9

CHICKEN w/ peanut dukkah N / 13.9

SHAKSHOUKA KEBABS from 11.30

in a spiced tomato shakshouka w/ flatbread

CHILLI CHICKEN w/ chilli sauce & tzatziki GF-AV / 13.9

QUINOA FALAFEL & CAULIFLOWER VG N / 12.5
w/ pistachio & coconut yoghurt

PLANT BASED CHCKN VG GF-AV /13.5
w/ piri piri & coconut yoghurt

double up your kebab?
+4 lamb/halloumi/falafel/chicken/vegan chorizo/sucuk
+5 plant based 'chkn' / +3 cauliflower

BOWLS from 11.30

+4 vegan chorizo VG / + 3.5 halloumi V / +4 chicken

MEZZE BOWL VG / 10.5
falafel, harissa hummus, tabbouleh, beetroot, crunchy chickpeas, pomegranate & flatbread

VEGAN EARTH BOWL VG GF /10.5
smashed avo, kale, chilli, fresh spinach, harissa hummus, quinoa & pomegranate molasses

HUMMUS BOWL VG GF-AV /10.5
harissa hummus, crispy kale, pickled veggies, crunchy chickpeas, beetroot & flatbread

BRUNCH SIDES

hashbrown rostis VG / 2.5
spinach VG / 2.5
vegan chorizo VG / 4.5
smoked salmon / 4.5
parma ham / 4.5
sucuk 'turkish chorizo' / 3.5
smashed avo V / 3.5
halloumi V / 3.5
sausage / 3.5
bacon / 3.5
scrambled eggs V / 3.5
poached or fried egg V / 1.5
tomato shakshouka VG / 1.5
garlic mushrooms VG / 1.5

SIDES

feta & lamb fries / 6.5
(+1 sweet potato fries)
fries v / 4
halloumi fries v / 6
sweet potato fries v / 4.5
garlic spinach v / 4
sourdough slice / 1

SALADS

heritage tomato salad / 4.5
tabbouleh / 4.5
sweet potato & feta / 4.5
w/ pomegranate
super greens / 4.5
w/ tenderstem broccoli, mangetout, omega seeds & tahini
mixed leaf, avo & fennel
w/ radish / 4.5
coleslaw / 4
w/ mint, parsley & pomegranate
turkish chopped salad V / 4.5

SAUCES / 1.5

piri piri VG
tzatziki V
garlic dip V

Hi, we're Megan's! Our ingredients are high quality & locally sourced. Bread: 7 seeded organic sourdough. Our eggs: free range.

This menu is single use to avoid cross-contamination. We use recyclable paper made from sustainable forests using solvent free inks ☺

Please let us know any feedback from your visit. We are an independent neighbourhood restaurant & rely on your comments to improve & be your favourite local spot!

A COCKTAIL WITH BRUNCH?

MIMOSA | BELLINI / 7.5 | FROSÉ / 8.9

ESPRESSO MARTINI | BLOODY MEGAN'S / 8.9

BOTTOMLESS PROSECCO / 20pp 90 mins on saturdays, sundays & bank holidays until 6.30pm (last sitting 5pm)

OUR OFFERS

EARLY BIRD MENU

selected mains 9.5
mon & tues: all evening | wed – fri: 5-7pm

HAPPY HOUR

selected drinks 5
monday – friday 5-7pm

BOTTOMLESS BUBBLES

20pp for 90 mins bottomless prosecco on saturdays, sundays & bank holidays until 6.30pm (last sitting 5pm)

DELI BAR

to reduce waste, enjoy 50% off our deli bar for the last hour of deli everyday 4-5pm

TURN OVER FOR OUR EVENING MENU, SERVED FROM 5PM EVERYDAY.

Overnight braised steak, gambas pil pil & mezze sharing plates…

megan's

Work hard. Brunch harder.

SOMETHING SWEET?

THE HALF-BAKED COOKIE DOUGH to share w/ nutella, pistachios & ice cream V N / 9.9
VEGAN PANCAKES w/ chia yoghurt, banana, blueberry compote, maple syrup & pistachios VG N / 10.9
NUTELLA & SEA SALT COOKIE N / 3

GLUTEN FREE BROWNIE / 3.5 | warm w/ ice cream GF / 5.5
HACKNEY GELATO / 4
salted caramel | vanilla | raspberry sorbeto VG | dark chocolate sorbeto VG
SLICE OF CAKE / 4.7

We do a lot of cooking so can't guarantee our kitchen is totally nut or gluten-free. If you have any allergies, please tell a team member & ask to see our allergen guide. List prices inclusive of VAT | A discretionary 12.5% service charge will be added to your bill for the team.

EVENING from 17:00

N = nuts
V = vegetarian
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GF = gluten free
GF-AV = gluten free available

STARTERS & SMALL PLATES

TURKISH CHEESE FONDUE V GF-AV / 9.9
cheesy deliciousness w/ sourdough to dip | great for sharing
+1.5 crispy bacon +1 crispy onion

GAMBAS PIL PIL w/ garlic, chilli & sourdough GF-AV / 9.9

CHEESE FONDUE CROQUETTES V / 4.5

MEDITERRANEAN BOARD / 15
sucuk 'turkish chorizo', garlic spinach parcels, halloumi, harissa hummus & borani

CALAMARI w/ scotch bonnet mayo / 6.5

PIRI PIRI ROASTED CAULIFLOWER 'WINGS' VG GF / 5.5

HALLOUMI FRIES V / 6

GARLIC SPINACH FILO PARCELS / 6
w/ piri piri VG or w/ feta dip V

GARLIC FLATBREAD VG / 3

HARISSA HUMMUS w/ flatbread VG / 5

BRAISED LAMB HUMMUS w/ flatbread / 6.5

MEZZE

harissa hummus, pickled veg, turkish chopped salad, coleslaw, garlic dip, tabbouleh & flatbread

MIXED GRILL / 22
chicken shawarma, braised lamb & sucuk 'turkish chorizo'

CHICKEN SHAWARMA & HALLOUMI / 19

CAULIFLOWER & FALAFEL V / 17

HALLOUMI V / 16.5

CHICKEN SHAWARMA / 16.5

OVERNIGHT BRAISED LAMB / 16.5

double up your mezze?
+4 lamb/halloumi/falafel/chicken/vegan chorizo/sucuk
+3 cauliflower

GRILLS

COKERTME 'TURKISH STEAK & CHIPS' N / 19.5
10 hour braised beef short rib in garlic & spice w/ fries. Turkey's answer to british 'steak & chips'. Created in a village near to where sercan, our exec chef, grew up.

CHICKEN / 13.5
w/ mixed leaf, avo, fennel salad & tabbouleh or fries

GRILLED HALLOUMI V / 12.5
w/ mixed leaf, avo, fennel salad & tabbouleh or fries

FILLET OF SALMON / 15
w/ mixed leaf, avo, fennel salad & tabbouleh or fries

OPEN 'POSH' KEBABS

on a flatbread w/ harissa hummus, pickled veg, aubergine & tomato 'bayildi' & pickled red cabbage

POSH LAMB 'DONER' N / 14.9
overnight braised lamb shoulder w/ feta & pistachio

PLANT BASED 'CHCKN' w/ peanut dukkah N VG / 13.9

HALLOUMI w/ pomegranate V / 13.9

CHICKEN w/ peanut dukkah N / 13.9

VEGAN CHORIZO VG N /13.5
w/ pomegranate & pine nuts

SHAKSHOUKA KEBABS

in a spiced tomato shakshouka w/ flatbread

CHILLI CHICKEN w/ chilli sauce & tzatziki GF-AV / 13.9

QUINOA FALAFEL & CAULIFLOWER VG N / 12.5
w/ pistachio & coconut yoghurt

PLANT BASED CHCKN GF-AV VG / 13.5
w/ piri piri & coconut yoghurt

double up your kebab?
+4 lamb/halloumi/falafel/chicken/vegan chorizo/sucuk
+5 plant based 'chkn' / +3 cauliflower

BOWLS

+4 vegan Chorizo VG / + 3.5 halloumi V / +4 chicken

MEZZE BOWL VG / 10.5
falafel, harissa hummus, tabbouleh, beetroot, crunchy chickpeas, pomegranate & flatbread

HUMMUS BOWL VG GF-AV /10.5
harissa hummus, crispy kale, mixed pickled veggies, crunchy chickpeas, beetroot & flatbread

VEGAN EARTH BOWL VG GF / 10.5
smashed avo, kale, chilli, fresh spinach, harissa hummus, quinoa & pomegranate molasses

SIDES

feta & lamb fries 6.5 *(sweet potato fries +1)*
fries V / 4
sweet potato fries V / 4.5
garlic spinach V / 4
sourdough slice / 1

SALADS

heritage tomato salad / 4.5
tabbouleh / 4.5
sweet potato & feta w/ pomegranate / 4.5
super greens / 4.5
w/ tenderstem broccoli, mangetout, omega seeds & tahini
mixed leaf, avo, fennel & radish / 4.5
coleslaw w/ mint parsley & pomegranate / 4
turkish chopped salad V / 4.5

SAUCES / 1.5

piri piri VG | tzatziki V | garlic dip V

SWEETS

THE HALF-BAKED COOKIE DOUGH V N / 9.9
to share w/ nutella, pistachios & ice cream

WARM GLUTEN FREE BROWNIE / 3.5 | warm w/ ice cream GF / 5.5

HOT DRINK & BROWNIE OR COOKIE / 5

HOT DRINK & SLICE OF CAKE / 6.5

SLICE OF CAKE / 4.7

NUTELLA & SEA SALT COOKIE N / 3

GOOD WATER £20,000 donated to local charities!

Our still & sparkling water is filtered & bottled on site, which reduces carbon emissions, eliminates waste & savesenergy. Plus, we donate 20% of water sales to a charity, that you choose. That's good water. 1pp & unlimited throughout your meal

TO ENJOY AT HOME & IN THE PARK

PICNIC BOXES: PROSECCO 33, CHAMPAGNE 63 OR LEMONADE 23
2 mains, 2 salads, 2 brownies/cookies & choice of drink
BAKE AT HOME COOKIE DOUGH N / 6.5
PROSECCO & PLASTIC FLUTES / 12

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AN APERITIF?

ESPRESSO MARTINI / 8.9
vodka, tia maria, espresso & vanilla

CHELSEA GARDENER MARTINI / 8.9
hendrick's gin, prosecco, elderflower, cucumber & mint

GLASS OF PROSECCO / 7.5

OUR OFFERS

EARLY BIRD MENU
selected mains 9.5
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HAPPY HOUR
selected drinks 5
monday – friday 5-7pm

BOTTOMLESS BUBBLES
20pp for 90 mins bottomless prosecco on saturdays, sundays & bank holidays until 6.30pm (last sitting 5pm)

DELI BAR
to reduce waste, enjoy 50% off our deli bar for the last hour of deli everyday 4-5pm

TURN OVER FOR OUR BRUNCH MENU, SERVED UNTIL 5PM EVERY DAY
shakshouka, pancakes & turkish brunch feast & brunch classics.

megan's

There is no love sincerer than the love of food.

We do a lot of cooking so can't guarantee our kitchen is totally nut or gluten-free. If you have any allergies, please tell a team member & ask to see our allergen guide. List prices inclusive of VAT | A discretionary 12.5% service charge will be added to your bill for the team.