

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+

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, grewup.

SOMETHING SWEET?

KUNEFE TURKISH CHEESECAKE  
to share | shredded wheat w/ sugar syrup, mozzarella, vanilla ice cream & pistachios N / 8.5  
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

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,  
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

OPEN ‘POSH’ KEBABS from 11.30

on a flatbread w/ harissa hummus, pickled veg & smoked aubergine

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 & garlic yoghurt 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,  
crispy onions, pomegranate & flatbread

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

HUMMUS BOWL VG /10.5  
harissa hummus, crispy kale, pickled veggies,  
crispy onions, beetroot & flatbread

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

HACKNEY GELATO / 4  
salted caramel | vanilla | dark chocolate sorbeto VG

SLICE OF CAKE / 4.7

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

za’atar potatoes w/ turmeric,  
red wine dressing & parsley / 4

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 / 4.5

coleslaw / 4

w/ mint, parsley & pomegranate

turkish chopped salad v / 4.5

SAUCES / 1.5

piri piri VG

garlic yoghurt 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 | FROSE´ / 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 monday - friday 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.

STARTERS & SMALL PLATES		
TURKISH CHEESE FONDUE V GF-AV / 9.9 cheesy deliciousness w/ sourdough to dip   great for sharing <i>+1.5 crispy bacon +1 crispy onion</i>		
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 V 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 yoghurt, 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.

GRILLED SPICY CHICKEN / 13.5  
w/ mixed leaf salad & choice of tabbouleh or fries

GRILLED HALLOUMI V / 12.5  
w/ mixed leaf salad & choice of tabbouleh or fries

GRILLED FILLET OF SALMON / 15  
w/ mixed leaf salad & choice of tabbouleh or fries

SWEETS

KUNEFÉ TURKISH CHEESECAKE to share	HOT DRINK & BROWNIE OR COOKIE / 5
shredded wheat w/ sugar syrup, mozzarella, vanilla ice cream & pistachios N / 8.5	HOT DRINK & SLICE OF CAKE / 6.5
THE HALF-BAKED COOKIE DOUGH V N / 9.9 to share w/ nutella, pistachios & ice cream	SLICE OF CAKE / 4.7
GLUTEN FREE BROWNIE / 3.5   warm w/ halva cream & ice cream GF / 5.5	NUTELLA & SEA SALT COOKIE N / 3

OPEN ‘POSH’ KEBABS

on a flatbread w/ harissa hummus, pickled veg,  
smoked aubergine & 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 & peanut dukkah

SHAKSHOUKA KEBABS

in a spiced tomato shakshouka w/ flatbread

CHILLI CHICKEN  
w/ chilli sauce & garlic yoghurt 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,  
crispy onions, pomegranate & flatbread

HUMMUS BOWL VG /10.5  
harissa hummus, crispy kale, mixed pickled  
veggies, crispy onions, beetroot & flatbread

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

SIDES

za’atar potatoes  
w/ turmeric, red wine dressing & parsley / 4  
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 | garlic yoghurt V

Hi, we’re Megan’s! Our ingredients are high quality  
& locally sourced.

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 (*both positive & improvements*) to  
improve & be your favourite local spot!

AN APERITIF?

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

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

GLASS OF PROSECCO / 7.5

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 monday - friday 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.

GOOD WATER £20,000 donated to local charities!

Our still & sparkling water is filtered & bottled on site, which  
reduces carbon emissions, eliminates waste & saves energy. 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