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, 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 GE-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 ves & smoked aubersine

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 voghurt

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

BRUNCH SIDES

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

SIDES

red wine dressing & parslev / 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

tabbouleh / 4.5 sweet potato & feta / 4.5 w/ pomegranate super greens / 4.5 w/ tenderstem broccoli, mangetout, mixed leaf, avo & fennel / 4.5 coleslaw / 4 w/ mint, parsley & pomegranate turkish chopped salad v / 4.5

SAUCES / 1.5

piri piri vg

hashbrown rostis VG / 2.5

garlic mushrooms VG / 1.5

za'atar potatoes w/ turmeric,

SALADS

heritage tomato salad / 4.5

omega seeds & tahini

garlic yoghurt v

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

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

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 crosscontamination. 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)

DELT 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...



N = nuts V = vegetarian

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', cheese filo 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 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 voghurt, 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 marlic & spice w/ fries. Turkey's answer to british 'steak & chips'. Created in a

GRILLED SPICY CHICKEN / 13.5

w/ mixed leaf salad & choice of tabbouleh or fries

village near to where sercan, our exec chef, grew up.

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

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 voghurt

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

double up vour kebab?

+4 lamb/halloumi/falafel/chicken/vegan chorizo/sucuk +5 plant based 'chkn' / +3 cauliflower

SLICE OF CAKE / 4.7

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

SWEETS

KUNEFE TURKISH CHEESECAKE to share

shredded wheat w/ sugar syrup, mozzarella, vanilla ice cream & pistachios N / 8.5

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

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

HOT DRINK & BROWNIE OR COOKIE / 5 HOT DRINK & SLICE OF CAKE / 6.5

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 ENIOY 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

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

This menu is single use to avoid crosscontamination. 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.

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.