

ALL DAY BRUNCH
UNTIL 5 PM

The Terrace

by Megan's

ALL DAY & EVE

BRUNCH PLATES

chia & blueberry pancake stack with banana, maple syrup & pistachios **vg 3 for 11.9 | 5 for 14.5**

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

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

halloumi focaccia halloumi, fried egg & date bbq sauce **v 7.9**

bacon focaccia crispy bacon & date bbq sauce **7.9**

2 free range eggs on sourdough scrambled, poached or fried **v 6.5**

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

GO ON, MORE IS MORE...

+ *hashbrown rostis sml 2.9 | lrg 3.9*

+ *poached egg v* | *fried egg v* | *tomato shakshouka vg 1.5*

+ *scrambled eggs v* | *bacon | halloumi v 3.5*

+ *avo vg 2.9* | + *sucuk 'turkish chorizo' 3.9*

SHAKSHOUKA BAKED EGGS

shakshoumi with halloumi **v 13.9**

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

the original baked eggs **v 10.9**

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...*

SIDES & SAUCES

skinny fries 3.9 | lrg 5.9

sweet potato fries 4.5 | lrg 6.9

piri piri vg 2

date bbq vg 2

fresh green zhug vg 2

SMALL PLATES

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

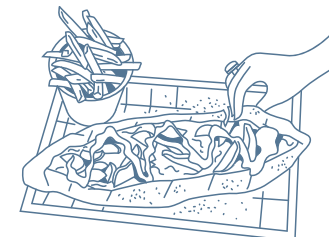
bruschetta flatbread **vg 6.9**

halloumi fries **v 6.9**

falafel & hummus with fresh green zhug **vg 6.5**

+ *flatbread 1.5*

blistered padron peppers **vg 5.5**



SOURDOUGH PIDE PIZZA

(pee-deh); boat shaped pizza with tomato sauce, garlic oil & nigella seeds

posh lamb doner overnight braised lamb shoulder, feta & pistachios **13.9**

burrata & prosciutto burrata, 26 month aged prosciutto & fresh green zhug **13.9**

n'duja & labneh spicy calabrian n'duja sausage with homemade labneh **12.9**

piri piri chicken chargrilled chicken thigh, mozzarella & piri piri sauce **12.9**

charred tenderstem broccoli & piri piri with vegan cheese **vg 11.9**

green basil margherita basil & mozzarella **9.9**

+ *chicken* | *n'duja* | *burrata v* | *prosciutto* | *piri vg 3.5*

+ *mozzarella v* | *feta v* | *vegan cheese vg* | *labneh v* | *tenderstem vg 2.5*

BOWLS

chicken & avocado caesar tossed in a labneh caesar dressing with crispy pita chips **13.9**

+ *halloumi 3.5* + *bacon 2.5*

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

+ *chicken 4.9* + *halloumi 3.5*

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

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

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J U I C E S

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

I C E D

iced coffee with a megan's twist 3.9
ferrero rocher iced coffee 4.5
iced salted caramel coconut latte 4.5
iced chocolate 4.5

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

flat white | latte | cappuccino 3.6
americano 3.2
macchiato 3 | **double macchiato** 3.4
espresso 2.8 | **double espresso** 3.2
mocha 3.9
+ *vanilla* | *salted caramel* | *hazelnut syrup* 0.6
+ *oat milk* | *coconut milk* 0.3
+ *espresso shot* 0.5

H O T T I E S

whole leaf tea 3.5
english breakfast | earl grey | green
infusion teas 3.5
fresh mint | lemon, ginger & honey
hot chocolate 3.8
babyccino on us

S O F T S

homemade lemonade 4
sparkling elderflower 4
ginger beer 4.9
coke | diet coke 3.5

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!

B U B B L E S 125ml | btl

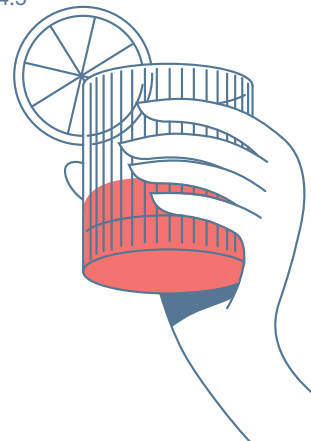
champagne lanson père et fils vg 69
mirabeau sparkling rosé 45
prosecco 8.5 | 30

C O C K T A I L S

frozen mango & passion fruit margarita olmeca blanco tequila, mango, passion fruit & lime 11.9
frosé frozen rosé, strawberry & elderflower 9.9
espresso martini absolut vodka, kahlua, espresso & vanilla 11.9
aperol spritz aperol, prosecco & soda water 10.9
passion fruit martini vodka, pineapple, lime & vanilla *by black lines* 11.9
magic paloma olmeca blanco tequila, grapefruit soda & maldon salt with a megan's twist 10.9
sangria tempranillo, cabernet sauvignon, mediterranean citrus & a touch of cinnamon 8.9 | 39
bloody megan's spiced tomato & absolut vodka 9.9
+ *add bacon & halloumi* 2
picante margarita olmeca blanco tequila, lime, agave nectar & chilli *by black lines* 10.9
mimosa prosecco & orange juice 8.9
bellini prosecco & passion fruit 8.9
mirabeau rosé gin & tonic rosé gin with a choice of tonic 10.9
beefeater london dry with a choice of tonic 8.9
pimms 9.5 | jug 35

L O W & N O

shirley temple blood orange, raspberry & ginger spritz *by black lines* 7.5
lucky saint 0.5% unfiltered lager 4.5



R O S É 125ml | 250ml | btl

mirabeau magnum classic côtes de provence, france 65
mirabeau classic côtes de provence, france 7 | 13 | 36
la picoutine cinsault grenache languedoc, france 6.5 | 11 | 29

R E D S 125ml | 250ml | btl

tomero malbec mendoza, argentina vg 7 | 13 | 33
fico grande sangiovese italy vg 6 | 10 | 26

W H I T E S 125ml | 250ml | btl

nyala sauvignon blanc western cape, south africa 7 | 12 | 30
cap cette picpoul de pinet languedoc-roussillon, france vg 6 | 11 | 28

B E E R & C I D E R

wignac cider organic 330ml 5.9
brixton reliance pale ale 330ml 5.5 | pint 6.9
brixton coldharbour lager 330ml 5.5 | pint 6.8
birra moretti 330ml 4.9
lucky saint 0.5% unfiltered lager 4.5

S O M E T H I N G S W E E T

brownie 3.9
warm chocolate brownie 6.5
with sesame halva cream & ice cream
nutella & sea salt cookie 3
our famous nutella cookie, made fresh in house by our chefs
pumpkin loaf 4.7
carrot cake 4.7

a discretionary service charge of 12.5% will be added to your bill

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:

