BREAKFAST MENU

PASTRIES & BAKERY

mince pie 2.5

toasted banana bread with butter & blueberry compote v 6.5 almond croissant 4.5 pain aux raisins, pain au chocolat 2.3

baklava bite 1.9







TURKISH BRUNCH FEAST

to share | 14.9 per person

halloumi v or sucuk, original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough

MEDITERRANEAN TRAY

for one | 13.9

one egg shakshouka, smashed avo, harissa hummus, greek salad & flatbread v

+ sucuk 3.9 + halloumi 3.9

SHAKSHOUKA BAKED EGGS

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

shakshoumi with halloumi v 13.9

shakshorizo with sucuk 'turkish chorizo' 13.9

the original baked eggs v 10.9

LIGHT BREAKFAST

smashed avo on sourdough with pomegranate, omega seeds & chilli vg 9.2

+ poached egg 1.9 + halloumi 3.9 + bacon 3.9

2 free range eggs on sourdough poached or fried 6.5, scrambled v 7.5

+ smoked salmon 4.9 + bacon 3.9

porridge with pistachios, maple syrup & blueberries v 7.5

full fat, skinny, oat or coconut milk vg

chia yoghurt pot coconut chia yoghurt, blueberry compote & pistachios vg 6.5

BRUNCH PLATES

turkish eggs & flatbread poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9

festive cinnamon french toast caramelised banana, pistachios, redcurrants, clotted cream & blueberry compote v 13.9

chia & blueberry pancake stack banana, maple syrup & pistachios vg 3 for 12.9 | 5 for 15.5

royale smoked salmon, poached eggs & hollandaise on sourdough 13.5

benedict bacon, poached eggs & hollandaise on sourdough 11.9

megan's brunch eggs, sausage, bacon, mushrooms, shakshouka & sourdough 13.9

veggie brunch eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.9

vegan brunch vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.9



- + hashbrown rostis 3.9
- + hashbrown rostis small 2.9



- + pigs in blankets 5.9
- + sucuk 'turkish chorizo' 3.9
- + sausage 2.9 | smoked salmon 4.9
- + poached egg | fried egg 1.9
- + scrambled eggs 3.9
- + bacon 3.9 | halloumi 3.5















+ mushrooms 2.9

+ spinach 2.9

+ vegan sausage 2.9



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.



HELLO MOON BREAKFAST

SMOOTHIES

blueberry superfood with coconut, mango, chia & banana 5.9 mango & passion fruit with orange juice & banana 5.9

JUICES & SHOTS

strawberry & mint strawberry, apple, lemon & mint 5.5

acg apple, carrot, ginger & orange 5.5

easy green cucumber, apple, spinach, mango, lime & ginger 5.5

fresh orange or apple juice 4.9

ginger shot ginger, apple & lemon 2.5

HOUSE SODAS

turmeric shot ginger, orange, turmeric 2.5

lemonade 4

ginger beer 4.5

passion fruit & mint 4

sparkling elderflower 4



COFFEE

organic, fair trade & rainforest alliance

- + oat milk | coconut milk 0.5
- + vanilla | salted caramel 0.6

biscoff latte 3.9

iced coffee with a megan's twist 3.9

flat white | latte | cappuccino 3.8

americano 3.3

macchiato 3 | double macchiato 3.4

espresso 2.8 | double espresso 3.2

mocha 3.9

+ baklava bite 1.9





HOTTIES

chai latte 3.9 make it dirty? + espresso shot 0.5 hot chocolate with giant toasted marshmallow 3.9 whole leaf tea english breakfast | earl grey | green 3.5 infusion tea fresh mint | lemon, ginger & honey 3.5 babyccino on us



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.

discretionary service charge is 12.5%. 100% of tips go to our teams. 125ml servings of wine are available

B U B B L E S 125ml | btl

champagne lanson père et fils vg 69 mirabeau sparkling rosé 9.9 | 45 megan's prosecco italy 8.5 | 32



SHARING COCKTAILS

carafe serves 3-5

picante margarita tequila, lime, agave nectar & chilli by *black lines* 49

aperol spritz aperol, prosecco & soda water 45

berry bramble beefeater gin, lemon, blackberry liqueur, blueberries 39

COCKTAILS

baileys espresso martini baileys, vodka, kahlua & espresso 12.9

bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9

 $\begin{tabular}{ll} \textbf{marmalade martini} gin, cointreau, marmalade, fresh orange juice \\ \& lemon 10.9 \end{tabular}$

aperol spritz aperol, prosecco & soda water 10.9

mimosa prosecco & orange juice 8.9

bellini prosecco & passion fruit 8.9



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!



