



check out our
evening menu

WEEKDAY LUNCH

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
+ *chicken* 4.9 + *sucuk* 3.9
+ *halloumi* 3.9 + *falafel* 4

BRUNCH PLATES

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

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

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

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

+ *poached egg* 1.9 + *halloumi* 3.9 + *bacon* 3.9

we make all of our food & sauces fresh in house

+ **loaded fries with cheese fondue & n'duja** 7.9

+ *hashbrown rostis* 2.9 | *lrg* 3.9
+ *skinny fries* 3.9 | *lrg* 5.9
+ *sweet potato fries* 4.5 | *lrg* 6.9

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

+ *sucuk 'turkish chorizo'* 3.9
+ *sausage* 2.9
+ *bacon* 3.9 | *halloumi* 3.9
+ *poached egg* | *fried egg* 1.9
+ *scrambled eggs* 3.9
+ *vegan sausage* 2.9

+ **halloumi fries with honey** *v* 6.9

+ *za'atar tenderstem* *vg* 5.5
+ *tabbouleh* *vg* 4.5
+ *mixed leaf, avo & fennel* *vg* 4.9
+ *avo* 3.5
+ *mushrooms* 2.9
+ *spinach* 2.9

SAUCES 2

piri piri *vg*
garlic yoghurt *v*

fresh green zhug *vg*
garlic coconut 'yoghurt' *vg*

sercan's date bbq *vg*

TO SHARE

charcuterie tray mixed charcuterie, mini turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9

buttermilk fried chicken with date bbq *reg* 8.5 | *lrg* 12.9

calamari with piri piri & garlic yoghurt *reg* 7.9 | *lrg* 12.5

halloumi fries with honey *v* 6.9

blistered padron peppers *vg* 6.9

harissa hummus & flatbread *vg* 5.9

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

STUFFED PITAS

arayas pita burger & fries middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9
+ *swap for sweet potato fries* 0.6

buttermilk fried chicken pita with date bbq sauce, harissa hummus & pickles 12.9

chicken shawarma pita with feta, harissa hummus & pickles 11.9 + *halloumi* 3.9

falafel & cauliflower pita with garlic coconut 'yoghurt', harissa hummus & pickles *vg* 9.9
+ *regular fries* 3.9 + *sweet potato fries* 4.5 + *mixed leaf, avo & fennel* 4.9

OPEN KEBABS

what we're known for; served on a flatbread with pickled red cabbage, pickled onions & harissa hummus

double open chicken double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 17.9

open posh lamb doner overnight braised lamb shoulder, feta, pistachios & fresh green zhug 15.9 + *halloumi* 3.9

open halloumi grilled halloumi, garlic yoghurt & fresh green zhug *v* 14.9

open plant based 'lamb' charred plant based 'lamb', garlic coconut 'yoghurt' & fresh green zhug *vg* 14.9

open chicken chargrilled chicken thigh, garlic yoghurt & piri piri 14.9

BOWLS

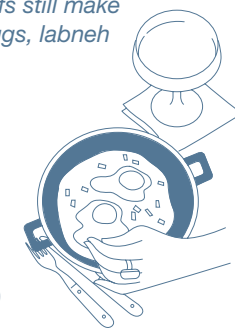
+ *chicken* 4.9 + *halloumi* 3.9 + *falafel* 4

chicken & avocado caesar in a labneh dressing with pita chips 13.9 + *bacon* 2.5

warm buddha bowl kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt *vg* 12.9
+ *flatbread* 1.5

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

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



HELLO *megan's* LUNCH

SMOOTHIES

blueberry superfood with apple juice, 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
turmeric shot ginger, orange, turmeric 2.5

HOUSE SODAS

lemonade 4
ginger beer 4.5
passion fruit & mint 4
sparkling elderflower 4

still & sparkling filtered water 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! £1pp

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
fully compostable tea bags
infusion tea fresh mint | lemon, ginger & honey 3.5
babycchino on us

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

tammy's salted caramel martini *to celebrate tammy's 10 years at megan's, we've brought back her favourite; absolut vodka, kahlua, coconut & salted caramel. served with a brownie bite* 11.9
espresso martini absolut vodka, kahlua, espresso & vanilla 11.9
yuzu sherbert margarita yuzu, tequila, lime & agave nectar 11.9
passion fruit martini vodka, pineapple, lime & vanilla *by black lines* 11.9
aperol spritz aperol, prosecco & soda water 10.9
marmalade martini beefeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9
picante margarita tequila, lime, agave nectar & chilli *by black lines* 11.9
cherry negroni cherry, gin, campari & spanish sweet vermouth 11.9
berry bramble gin, lemon, blackberry liqueur & blueberries 9.9
bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9
mimosa prosecco & orange juice 8.9
bellini prosecco & passion fruit 8.9
malfy arancia sicilian blood orange gin with a choice of tonic 10.5
beefeater london dry with a choice of tonic 8.9

it's 5pm somewhere!



BUBBLES 125ml | btl

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

*bottomless
bubbles*



90 MINS FOR £25 PP
on weekends & bank holidays until
6.30pm (last sitting at 5pm)

REDS 175ml | 250ml | btl

viña pomal reserva rioja magnum 1500ml spain 65
chateau grand peyrou st-emilion grand cru bordeaux, france 49
finca la linda malbec mendoza, argentina vg 9 | 14 | 38
victoria park shiraz south australia vg 8 | 12 | 32
lugi leonardo sangiovese rubicone, italy 7 | 10 | 28
venganza tinto spain 7 | 10 | 25

WHITES 175ml | 250ml | btl

alasia gavi garantita, italy vg 9 | 14 | 38
combe rouge picpoul de pinet france vg 8 | 13 | 34
les anges sauvignon blanc loire valley, france 8 | 12 | 32
ponte de lima vinho verde portugal 7 | 10 | 28
veganza blanco spain 7 | 10 | 25

ROSÉ 175ml | 250ml | btl

mirabeau classic côtes de provence, france 9 | 14 | 36

BEER & CIDER

wignac cider organic 330ml 5.9
brixton reliance pale ale 330ml 5.9
brixton coldharbour lager 330ml 5.9
birra moretti 330ml 5.5
small beer 2.1% lager 5.5
lucky saint 0.5% unfiltered lager 4.9

LOW & NO

shirley temple blood orange, raspberry & ginger spritz *by black lines* 7.5
ginger spritz caleño dark & spicy, ginger beer & fresh lime 7.5
virgin megan's a non-alcoholic version of a 'bloody megans' 6.5
lucky saint 0.5% unfiltered lager 4.9
small beer 2.1% lager 5.5



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



check out our evening menu

WEEKEND BRUNCH

FANCY A TIPPLE?

marmalade martini 10.9
espresso martini 11.9
bloody megan's 10.9



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
+ **chicken** 4.9 + **sucuk** 3.9
+ **halloumi** 3.9 + **falafel** 4

BRUNCH PLATES

n'duja brunch brioche & fries filthily delicious brioche bun, filled with n'duja, bacon, sausage, fried egg, cheddar & hash browns 15.5

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

caramelised banana & honey french toast clotted cream, pistachios & sweet tahini v 13.5

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

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

+ **poached egg** 1.9 + **halloumi** 3.9 + **bacon** 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

AVAILABLE FROM 11.30AM

TO SHARE

charcuterie tray mixed charcuterie, mini turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9

buttermilk fried chicken date bbq sauce reg 8.5 | lrg 12.9

halloumi fries with honey v 6.9

blistered padron peppers vg 6.9

harissa hummus & flatbread vg 5.9

FONDUES

perfect to share; all served with sourdough + sucuk 'turkish chorizo' 3.9

the crispy one bacon & crispy shallots 12.9

the spicy one piri piri sauce & chilli flakes v 11.9

the og one the original turkish cheese fondue v 9.9

GRILLS

bavette steak cooked in garlic butter. served with fries, rocket salad, zhug & garlic yoghurt. served medium rare. 21.9
+ **fried egg** 1.9

arayes pita burger & fries middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9

spicy grilled chicken thigh served with mixed leaf & avo salad & a choice of fries or tabbouleh 15.9

OPEN KEBABS

what we're known for; served on a flatbread with pickled red cabbage, pickled onions & harissa hummus

double open chicken double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 17.9

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open halloumi grilled halloumi, garlic yoghurt & fresh green zhug v 14.9

open plant based 'lamb' charred plant based 'lamb', garlic coconut 'yoghurt' & fresh green zhug vg 14.9

open chicken chargrilled chicken thigh, garlic yoghurt & piri piri 14.9

BOWLS

+ **chicken** 4.9 + **halloumi** 3.9 + **falafel** 4

chicken & avocado caesar in a labneh dressing with pita chips 13.9 + **bacon** 2.5

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

greek salad feta, pita chips & harissa hummus v 10.9

SAUCES 2

piri piri vg
garlic yoghurt v

fresh green zhug vg
garlic coconut 'yoghurt' vg

sercan's date bbq vg

we make all of our food & sauces fresh in house

+ **loaded fries with cheese fondue & n'duja** 7.9

+ **hashbrown rostis** 2.9 | lrg 3.9

+ **skinny fries** 3.9 | lrg 5.9

+ **sweet potato fries** 4.5 | lrg 6.9

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

+ **sucuk 'turkish chorizo'** 3.9

+ **sausage** 2.9

+ **bacon** 3.9 | **halloumi** 3.9

+ **poached egg** | **fried egg** 1.9

+ **scrambled eggs** 3.9

+ **smoked salmon** 4.9

+ **halloumi fries with honey** v 6.9

+ **vegan sausage** 2.9

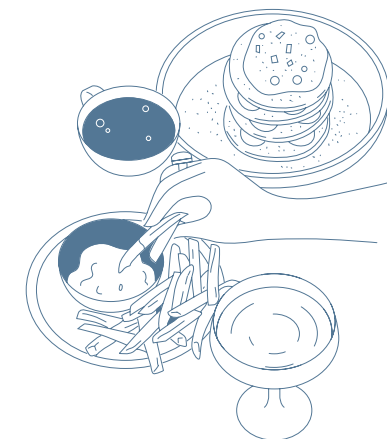
+ **mushrooms** 2.9 | **spinach** 2.9

+ **za'atar tenderstem** vg 5.5

+ **tabbouleh** vg 4.5

+ **mixed leaf, avo & fennel** vg 4.9

+ **avo** 3.5



WEEKEND *megan's* BRUNCH

SMOOTHIES

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

JUICES & SHOTS

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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
turmeric shot ginger, orange, turmeric 2.5

HOUSE SODAS

lemonade 4
ginger beer 4.5
passion fruit & mint 4
sparkling elderflower 4

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mocha 3.9
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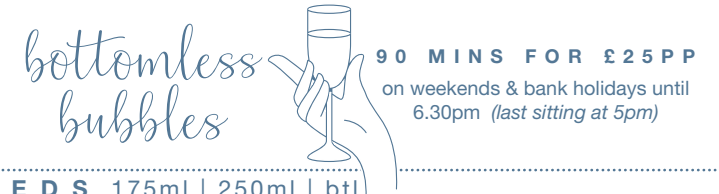
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