

NEIGHBOURS NIGHTS

SUN - WED FROM 5PM

TWO COURSES FOR £16
THREE COURSES FOR £20

for tables of up to six guests

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

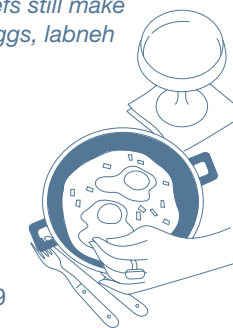
+ **chicken** 4.9 + **halloumi** 3.9 + **falafel** 4

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



S M O O T H I E S

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

J U I C E S & S H O T S

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

H O U S E S O D A S

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

C O F F E E *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

H O T T I E S

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

H A P P Y & N I G H T
H O U R & C A P
 MON - FRI EVERYDAY
 4 - 7 P M FROM 9 P M

2 FOR £15 ON COCKTAILS
£5 HOUSE WINE & SELECTED BEER

must be 2 of the same cocktail | house red or white (175ml)

S H A R I N G C O C K T A I L S

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

C O C K T A I L S

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 vermouht 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




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

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


R E D S 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

W H I T E S 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
 ♀ **venganza blanco** spain 7 | 10 | 25

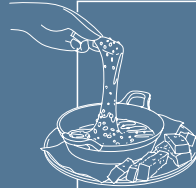
R O S É 175ml | 250ml | btl
mirabeau classic côtes de provence, france 9 | 14 | 36

B E E R & C I D E R
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

L O W & N O
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*



NEIGHBOURS NIGHTS

SUN - WED FROM 5PM

TWO COURSES FOR £16

THREE COURSES FOR £20

for tables of up to six guests

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

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

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

arayas 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

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

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

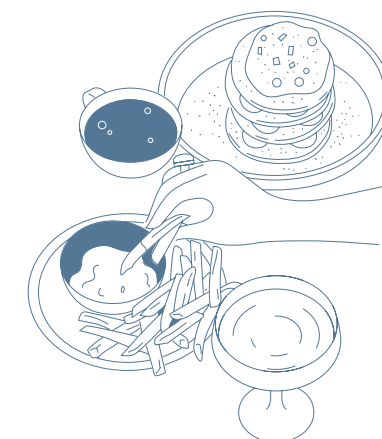
greek salad feta, pita chips & harissa hummus v 10.9

SAUCES 2

piri piri vg
garlic yoghurt v

fresh green zhug vg
garlic coconut 'yoghurt' vg

sercan's date bbq vg





S M O O T H I E S

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

J U I C E S & S H O T S

- 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

H O U S E S O D A S

- 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

C O F F E E *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

H O T T I E S

- 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 2.5
- fully compostable tea bags
- infusion tea fresh mint | lemon, ginger & honey 3.5
- babyccino on us

HAPPY HOUR & NIGHT CAP

MON - FRI 4 - 7 PM EVERYDAY FROM 9 PM

2 FOR £15 ON COCKTAILS
£5 HOUSE WINE & SELECTED BEER

must be 2 of the same cocktail | house red or white (175ml)

S H A R I N G C O C K T A I L S

- 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

C O C K T A I L S

- 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 vermouht 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

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

bottomless bubbles 90 MINS FOR £25PP

on weekends & bank holidays until 6.30pm (last sitting at 5pm)

R E D S 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
- veganza tinto spain 7 | 10 | 25

W H I T E S 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

R O S É 175ml | 250ml | btl

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

B E E R & C I D E R

- 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

L O W & N O

- 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



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