NEIGHBOURS NIGHTS SUN-WED FROM 5 PM 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 3.5 + 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 12.5 | 5 for 14.5 megan's brunch eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9 veggie brunch eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5 vegan brunch vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5 smashed avo on sourdough with pomegranate, omega seeds & chilli vg 8.9 + poached egg 1.5 + halloumi 3.5 + bacon 3.5

we make all of our food & sauces fresh in house

- + loaded fries with cheese fondue & n'duja 7.9
- + hashbrown rostis 2.9 | Irg 3.9
- + skinny fries 3.9 | Irg 5.9
- + sweet potato fries 4.5 | Irg 6.9
- + loaded hashbrowns with piri piri, date bbq & chives 5.9
- + sucuk 'turkish chorizo' 3.9
- + sausage 2.9
- + bacon 3.5 | halloumi 3.5
- + poached egg | fried egg 1.5
- + scrambled eggs 3.5
- + vegan sausage 2.9

- + halloumi fries with honey v 6.9
- + za'atar tenderstem vg 4.9
- + 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 bbg 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 7.9 | Irg 12.5 calamari with piri piri & garlic yoghurt reg 7.9 | Irg 12.5

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 12.5

the spicy one piri piri sauce & chilli flakes v 11.5

the og one the original turkish cheese fondue v 9.9

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

arayes 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 3.5

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 16.9

open posh lamb doner overnight braised lamb shoulder, feta, pistachios & fresh green zhug 15.5 + halloumi 3.5

open halloumi grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

open plant based 'lamb' charred plant based 'lamb', garlic coconut 'yoghurt' & fresh green zhug vg 13.9

open chicken chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

BOWLS

+ chicken 4.9 + halloumi 3.5 + 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 MOONIS LUNCH



90 MINS FOR £25PP

on weekends & bank holidays until

6.30pm (last sitting at 5pm)

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 4.5 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 3.6

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

babyccino on us

HAPPY HOUR

MON-FRI



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

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

Taperol spritz aperol, prosecco & soda water 10.9

T marmalade martini beefeater gin, cointreau, marmalade, fresh orange iuice & 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

T 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

T bellini prosecco & passion fruit 8.9

malfy arancia sicilian blood orange gin with a choice of tonic 10.5

The beefeater london dry with a choice of tonic 8.9

viña pomal reserva rioja magnum 1500ml spain 59

R E D S 175ml | 250ml | btl

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

9 venganza tinto spain 6 | 9 | 24

B U B B L E S 125ml | btl

mirabeau sparkling rosé 9.9 | 45 megan's prosecco italy 8.5 | 32

champagne lanson père et fils vg 69

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

9 veganza blanco spain 6 | 9 | 24

R O S É 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

NEIGHBOURS NIGHTS SUN-WED FROM 5PM TWO COURSES FOR £16 THREE COURSES FOR £20 for tables of up to six quests

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

TORKISH BRUNCH FEAST

MEDITERRANEAN TRAY

for one | 13.9

one egg shakshouka, smashed avo, harissa hummus, greek salad & flatbread v + chicken 4.9 + sucuk 3.9 + halloumi 3.5 + 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 12.5 | 5 for 14.5

royale smoked salmon, poached eggs & hollandaise on sourdough 13.5

benedict bacon, poached eggs & hollandaise on sourdough 11.5

megan's brunch eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9

veggie brunch eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5

vegan brunch vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5 smashed avo on sourdough with pomegranate, omega seeds & chilli vg 8.9

+ poached egg 1.5 + halloumi 3.5 + bacon 3.5

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 | Irg 3.9
- + skinny fries 3.9 | Irg 5.9
- + sweet potato fries 4.5 | Irg 6.9
- + loaded hashbrowns with piri piri, date bbq & chives 5.9
- + sucuk 'turkish chorizo' 3.9
- + sausage 2.9
- + bacon 3.5 | halloumi 3.5
- + poached egg | fried egg 1.5
- + scrambled eggs 3.5
- + 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 4.9
- + 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 bbg sauce 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

FONDUES

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

the crispy one bacon & crispy shallots 12.5

the spicy one piri piri sauce & chilli flakes v 11.5

the og one the original turkish cheese fondue v 9.9

GRILLS

bayette steak cooked in garlic butter, served with fries, rocket salad, zhug & garlic yoghurt, served medium rare, 21.9 + fried egg 1.5

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 14.9

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 16.9

open posh lamb doner overnight braised lamb shoulder, feta, pistachios & fresh green zhug 15.5 + halloumi 3.5 open halloumi grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

open plant based 'lamb' charred plant based 'lamb', garlic coconut 'yoghurt' & fresh green zhug vg 13.9 open chicken chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

BOWLS

+ chicken 4.9 + halloumi 3.5 + 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 fresh green zhug vg garlic yoghurt v garlic coconut 'yoghurt' vg

sercan's date bbg vg



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 acq apple, carrot, ginger & orange 5.5 easy green cucumber, apple, spinach, mango, lime & ginger 5.5 fresh orange or apple juice 4.5 ainger shot ginger, apple & lemon 2.5 turmeric shot ginger, orange, turmeric 2.5

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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 3.6

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

babyccino on us

HAPPY





2 FOR £15 ON TOCKTAILS £5 HOUSE WINE ♥ & SELECTED BEER ®

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

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

Taperol spritz aperol, prosecco & soda water 10.9

T marmalade martini beefeater gin, cointreau, marmalade, fresh orange

cherry negroni cherry, gin, campari & spanish sweet vermouth 11.9

mimosa prosecco & orange juice 8.9

T bellini prosecco & passion fruit 8.9

malfy arancia sicilian blood orange gin with a choice of tonic 10.5

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9 yuzu sherbert margarita yuzu, teguila, lime & agave nectar 11.9 passion fruit martini vodka, pineapple, lime & vanilla by black lines 11.9

iuice & lemon 10.9

picante margarita tequila, lime, agave nectar & chilli by black lines 11.9

T berry bramble gin, lemon, blackberry liqueur & blueberries 9.9

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

The 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



90 MINS FOR £25PP

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

R E D S 175ml | 250ml | btl

viña pomal reserva rioja magnum 1500ml spain 59 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

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

R O S É 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



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