

BREAKFAST & BRUNCH

FONDUES perfect to share; served with sourdough

the crispy one bacon & crispy shallots 12.9

✦ **the og one** the original turkish cheese fondue v 9.9

BRUNCH TRAYS + *sucuk* 4.5 + *halloumi* 3.9 + *falafel* 3.9

✦ **megan's turkish brunch feast (for 2)** our take on a 'serpme kahvalti' breakfast. halloumi v or sucuk, fondue, shakshouka, harissa hummus, avo, feta, crudites, hot honey, candied walnuts & baklava. served with flatbread & 7 seeded sourdough 15.9 per person

✦ **mediterranean tray (for 1)** mini shakshouka, flatbread, avo, harissa hummus & greek salad v 15.5

SHAKSHOUKA rich tomato sauce simmered for 8 hours, served with sourdough sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh every day from his family recipe. **bold claim from us*

shakshoumi halloumi, 2 free range eggs & labneh v 14.9

shakshorizo sucuk 'turkish chorizo', 2 free range eggs & labneh 14.9

✦ **the original baked eggs** 2 free range eggs & labneh v 12.9

BRUNCH PLATES + *hashbrown rostis* 4.9

our eggs & sausages are free range, & our sourdough is organic 7 seeded

✦ **megan's n'duja turkish eggs** labneh, hummus, avo, hashbrowns & flatbread 14.5

megan's brunch grill bacon, cumberland sausage, 2 eggs, oyster mushrooms, shakshouka beans, cherry toms & sourdough 16.5

vegan brunch oyster mushrooms, scrambled tofu, shakshouka beans, spinach, avo, cherry toms & sourdough vg 13.9

veggie brunch 2 eggs, halloumi, avocado, cherry tomatoes, shakshouka beans & sourdough v 14.9

spiced scrambled organic tofu avocado, chickpeas & sourdough vg 14.5

hot honey halloumi & avo toast pomegranate & omega seeds v 13.5

smashed avo toast pomegranate, omega seeds & chilli vg 10.9 + *smoked salmon* 5.5 + *bacon* 3.9

oyster mushroom toast labneh, chilli, crumbled feta & spicy cherrybell chillies v 11.5

eggs benedict bacon, poached eggs & hollandaise on sourdough 13.5

eggs royale smoked salmon, poached eggs & hollandaise on sourdough 14.5

2 free range eggs on sourdough poached or fried v 7.9, scrambled v 8.9

tahini & maple porridge homemade blueberry compôte & omega seeds vg 5.9

PANCAKES

blueberry chia pancakes maple & pistachios vg 14.9

bacon & maple banana & pistachios 2 stack 13.9 | 4 stack 15.9

BRUNCH EXTRAS

+ *loaded hashbrowns piri piri & date bbq* 6.9

+ *hashbrown rostis* 4.9

+ *smoked salmon* 5.5

+ *hg walter bacon | cumberland sausage* 3.9

+ *avo | oyster mushrooms | halloumi | scrambled tofu* 3.9

+ *sucuk 'turkish chorizo'* 4.5

+ *spinach* 3.5

+ *free range egg, poached | fried* 1.9

+ *free range scrambled eggs* 3.9

+ *shakshouka beans* 2.9

SAUCES 1

✦ **sercan's date bbq** vg

piri piri vg

garlic yoghurt v

garlic coconut 'yoghurt' vg

hot honey v

LUNCH from 11am

SHARING

✦ **buttermilk fried chicken** date bbq sauce reg 8.9 | lrg 13.9

calamari piri piri & garlic yoghurt reg 8.9 | lrg 13.9

za'atar hummus pomegranate, herbs & flatbread vg 7.9

✦ **hot honey halloumi fries** v 7.9

blistered padron peppers vg 7.9

PITAS

✦ **arayaes burger & fries** middle-eastern take on a burger; spicy beef & lamb stuffed crispy pita 17.9

chicken shawarma pita feta, harissa hummus & pickles 13.9 + *halloumi* 3.9

falafel & cauliflower pita garlic coconut 'yoghurt', harissa hummus & pickles vg 11.9

OPEN KEBABS + *skinny fries* 4.9

served on flatbread with slaw, pickles, harissa hummus, garlic yoghurt & piri piri

double open chicken kebab double portion of chargrilled chicken thigh 18.9

✦ **open posh lamb doner** overnight braised lamb shoulder, feta & pistachios 16.9 + *halloumi (our favourite combo)* 3.9

✦ **open plant based 'lamb'** garlic coconut 'yoghurt' vg 15.9 the plant based version of our favourite

open chicken chargrilled chicken thigh 15.9

open halloumi grilled halloumi & pomegranate v 14.9

BOWLS + *chicken* 4.9 + *lamb* 5.9 + *halloumi* 3.9 + *falafel* 3.9

warm beetroot grain bowl mixed grains, kale, beetroot hummus & slaw vg 10.9

warm butternut bowl grains, kale, harissa hummus, shakshouka beans, slaw & cherrybell chillies vg 11.9

chicken & avocado caesar in labneh dressing with pita chips 15.9 + *bacon* 3.9

✦ **mezze bowl** falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 13.9 + *halloumi* 3.9

FRIES

skinny fries 4.9

✦ **hot honey halloumi fries** v 7.9

loaded fries with fondue & n'duja 7.9

sweet potato fries 5.9

za'atar potatoes vg 4.5

GREENS

za'atar tenderstem broccoli vg 5.5

tabbouleh vg 4.5

butternut & feta candied walnuts & za'atar v 5.5

mixed leaf, avo & radish vg 4.9

available all day



megan's
weekday lunch

✦ = megan's most loved

Please note that we are cashless



Turn over to see what we get up to in the evening...



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SHISH KEBAB SKEWERS

+ *extra skewer* 4

served with flatbread, harissa hummus, tabbouleh, piri piri & pickled red cabbage

chicken thigh chargrilled chicken thigh & garlic yoghurt 17.9

megan's lamb kofte our house kofte & garlic yoghurt 17.9

oyster mushroom charred oyster mushrooms, red onion & coconut garlic 'yoghurt' vg 14.9

halloumi & tomato charred halloumi, cherry tomatoes & garlic yoghurt v 17.9

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WEEKEND BRUNCH

by *megan's*

✦ = *megan's most loved*

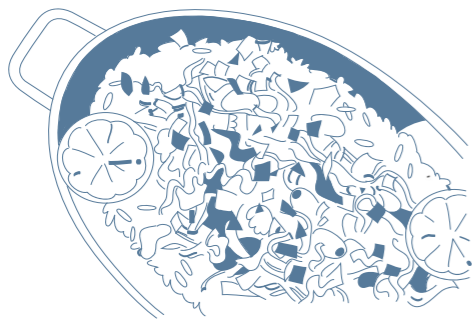
Please note that we are cashless



Turn over to see what we get up to in the evening...

Join us in the evening

'Filthily delicious food in a magical setting' - TimeOut



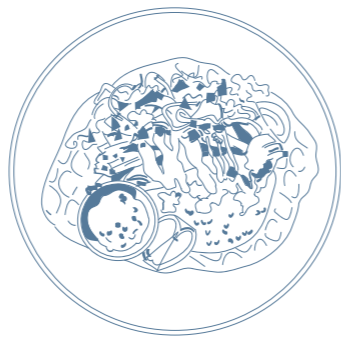
Scan to see
our evening
menu of sharing
mezze feasts
& more...



Neighbours Nights

Sunday - Wednesday
2 courses £16
3 courses £20

view our full menu



Happy hour

Monday - Friday
4 - 7pm

Frozen
Cocktails
Frosé
Fraperol

Wine, bubbles & beer

Prosecco
House | white | red | rosé
Prime Time draught | Lager | IPA

& Red or White
Sangria Carafes £19

and...

Night Cap



Every day
From 9pm

Cocktails &
Hard Sodas
Bellini
Mimosa

Aperol spritz
Megan's vodka lemonade
Pink vodka lemonade
Spiced rum ginger beer
Tequila & passion fruit
Sparkling elderflower gin



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. Some dishes contain bones.

discretionary service charge is 12.5% & 100% goes to our team. 125ml wine servings are available