BREAKFAST & BRUNCH

FONDUES perfect to share; served with sourdough

the crispy one bacon & crispy shallots 12.5

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

S H A K S H O U K A 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 13.9

megan's brunch grill bacon, cumberland sausage, 2 eggs, oyster mushrooms, shakshouka beans, cherry toms & sourdough 15.9 vegan brunch oyster mushrooms, scrambled tofu, shakshouka beans, spinach, avo, cherry toms & sourdough vg 13.5 veggie brunch 2 eggs, halloumi, avocado, cherry tomatoes, shakshouka beans & sourdough v 14.5

spiced scrambled organic tofu avocado, chickpeas & sourdough vg 13.9

hot honey halloumi & avo toast pomegranate & omega seeds v 12.9

smashed avo toast pomegranate, omega seeds & chilli vg 9.9 + smoked salmon 5.5 + bacon 3.9

oyster mushroom toast labneh, chilli, crumbled feta & spicy cherrybell chillies v 10.9

eggs benedict bacon, poached eggs & hollandaise on sourdough 12.9

eggs royale smoked salmon, poached eggs & hollandaise on sourdough 13.9

2 free range eggs on sourdough poached or fried v 7.5, scrambled v 8.5

tahini & maple porridge homemade blueberry compôte & omega seeds vg 5.5

PANCAKES

blueberry chia pancakes maple & pistachios vg 13.9

bacon & maple banana & pistachios 2 stack 12.9 | 4 stack 14.9

BRUNCH EXTRAS

- + loaded hashbrowns piri piri & date bbg 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 + shakshouka beans 2.9
- + sucuk 'turkish chorizo' 4.5
- + spinach 3.5
- + free range egg, poached | fried 1.9
- + free range scrambled eggs 3.9

LUNCH from 11am

SHARING

buttermilk fried chicken date bbg sauce reg 8.5 | Irg 13.5 calamari piri piri & garlic yoghurt reg 8.5 | Irg 13.5 za'atar hummus pomegranate, herbs & flatbread vg 7.5

that honey halloumi fries v 7.5 blistered padron peppers vg 7.5

= megan's most loved

Please note that we are cashless

PITAS

We make all

our food & sauces

arayes burger & fries middle-eastern take on a burger; spicy beef & lamb stuffed crispy pita 16.9 chicken shawarma pita feta, harissa hummus & pickles 13.5 + halloumi 3.9 falafel & cauliflower pita garlic coconut 'yoghurt', harissa hummus & pickles vg 11.5

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 17.9

- 🛨 open posh lamb doner overnight braised lamb shoulder, feta & pistachios 15.9 + halloumi (our favourite combo) 3.9
- # open plant based 'lamb' garlic coconut 'yoghurt' vg 14.9 the plant based version of our favourite

open chicken chargrilled chicken thigh 14.9

open halloumi grilled halloumi & pomegranate v 13.9

Turn over to see

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

warm beetroot grain bowl mixed grains, kale, beetroot hummus & slaw vg 9.9 warm butternut bowl grains, kale, harissa hummus, shakshouka beans, slaw & cherrybell chillies vg 10.9 chicken & avocado caesar in labneh dressing with pita chips 14.9 + bacon 3.9

mezze bowl falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 12.9 + halloumi 3.9

-SAUCES 1 FRIES

sercan's date bbq vg

garlic yoghurt v

garlic coconut 'yoghurt' vg

piri piri va

hot honey v

skinny fries 4.9

that honey halloumi fries v 7.5 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 va 4.5

butternut & feta candied walnuts & za'atar v 4.5

mixed leaf, avo & radish vg 4.9

available all day





BREAKFAST & BRUNCH

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WEEKEND by megan's

= megans most loved

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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 16.9

megan's lamb kofte our house kofte & garlic yoghurt 16.9

oyster mushroom charred oyster mushrooms, red onion & coconut garlic 'yoghurt' vg 13.9

halloumi & tomato charred halloumi, cherry tomatoes & garlic yoghurt v 16.9

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FRIES

- SAUCES

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

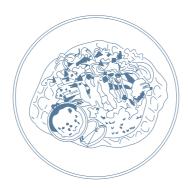
Join us in the evening

'Filthily delicious food in a magical setting'- Time Out



Sunday-Wednesday 2 courses £16 3 courses £20/

view our full menu







Wine bubbles & beer

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

& Red or White £19 Sangria Carafes

Cocktails & Hard Sodas Bellini

Mimosa

Aperol spritz

Megan's vodka lemonade Pink vodka lemonade

Spiced rum ginger beer

Tequila & passion fruit

Sparkling elderflower gin



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