

megan's

Pre Theatre Menu

TWO COURSES FOR £18
THREE COURSES FOR £21

+ BOTTLE OF HOUSE RED | WHITE £22

Monday to Friday from 5-7pm

£ 6 H A P P Y H O U R

weekdays 3-6pm | see reverse for details

STARTERS

3 dips & bread basket labneh, harissa hummus & beetroot hummus with a bread basket v for two
buttermilk fried chicken date bbq sauce
falafel & hummus sumac & garlic oil vg

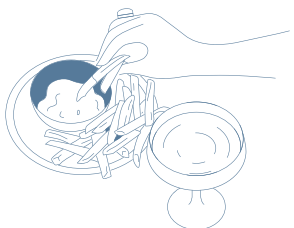
MAINS

SHAKSHOUKA KEBABS in a rich tomato sauce, with flatbread
crispy falafel harissa hummus & tahini vg
chilli chicken piri piri & garlic yoghurt

OPEN KEBABS

served on flatbread with slaw, pickles & harissa hummus

open chicken chargrilled chicken thigh
open halloumi grilled halloumi & pomegranate v
open falafel crispy falafel vg



BOWLS

mezze bowl falafel, harissa hummus, tabbouleh, beetroot & flatbread vg
greek salad feta block, tomatoes, cucumber, red onion, kalamata olives, pita chips & oregano v

DESSERTS

ice cream coupe salted caramel, tahini & candied walnut crunch v | lemon, olive oil & sea salt v | coconut, vanilla, tahini & date vg
warm chocolate brownie sweet tahini & ice cream v
nutella & sea salt cookie if you're in a hurry to get to the theatre

£22 bottle of house wine only available when ordering from the pre theatre menu.

£ 6 HAPPY HOUR

weekdays 3-6pm

COCKTAILS

aperol spritz

fraperol frozen aperol

bellini passion fruit | ginger

mimosa fresh orange

shirley temple non alc

COOLERS

refreshing, lower abv sparkling house coolers

elderflower fizz gin & elderflower

passion paradise tequila & passion fruit

light & stormy spiced rum & ginger beer

blush lemon fizz vodka & pink lemonade

WINES

prosecco 125ml

house white | red | rosé 175ml

BOTTLES

house white | red 22

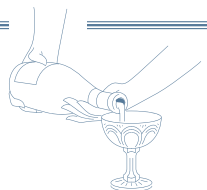
prosecco 25

FRIDAY FIZZ

all day, every friday

£49 champagne lanson père et fils

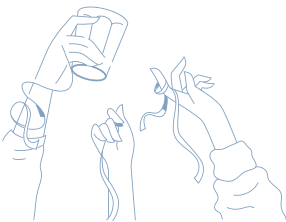
group dining



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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