

£9.9 BRUNCH CLUB

brunch & coffee

choose a regular tea or coffee plus any breakfast flatbread, light breakfast or the original shakshouka

£4.9 RISE & SHINE

pastry & coffee

choose a regular tea or coffee plus a freshly baked croissant

BAKERY our cakes are made by nick, a local baker who we've partnered with since opening our first megan's 10 years ago

cheesy toasted croissant za'atar & honey v 4.5

croissant v 2.4 + nutella | blueberry compote 1

mince pie v 2.9

nutella & sea salt cookie v 3.5

chocolate brownie v 4.5

carrot cake v 4.9

orange & almond cake v 4.9

lemon & rosemary cake v 4.9

raspberry & coconut loaf vg 4.9

FLATBREADS hand-stretched flatbread with labneh & seeded hot honey

streaky bacon 7.5

2 free range fried eggs v 7.5

bacon & fried eggs 10.5

LIGHT BREAKFAST

toasted banana bread espresso mascarpone v 6.5

maple & date porridge omega seeds & caramelised sugar, your choice of milk v or vg 6.5

greek yoghurt bowl banana, blueberry compote, dates & omega seeds v 7.9

smashed avo toast pomegranate, omega seeds & aleppo chilli vg 9.9 + smoked salmon 6 + poached egg 2

harissa butter beans on toast labneh, feta, za'atar & aleppo chilli v 9.9 + bacon 3 + poached egg 2

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

SHAKSHOUKA

free range eggs baked in our rich, 8 hour slow-cooked tomato sauce, made fresh in house daily. served with organic sourdough for dipping & finished with feta & aleppo chilli. we've been making shakshouka since 2014 (way before it was cool)

shakshoumi with halloumi v 14.9

shakshorizo with sucuk 'turkish chorizo' 14.9

shakvocado with avocado & harissa hummus v 14.9

the original baked eggs v 12.9

make it a
3 egg shakshouka
+ 2**BRUNCH PLATES** our eggs & sausages are free range & our sourdough is organic + hashbrown rostis 4.9

megan's turkish brunch tray (for 2) choose halloumi v or sucuk. original turkish cheese fondue, the original baked egg shakshouka, harissa hummus, avocado, feta, crudités, hot honey & baklava, served with flatbread & sourdough 17.9 per person

boxing day brunch a megan's take on your traditional home comfort

pigs in blankets, stuffing, bacon, 2 eggs, oyster mushrooms, harissa butter beans, roast tomato & sourdough 17.5

megan's brunch grill bacon, sausage, 2 eggs, oyster mushrooms, harissa butter beans, roast tomato & sourdough 15.9

garden brunch avocado, spinach, roast tomato, harissa butter beans & sourdough 14.5

veggie 2 free range eggs & grilled halloumi v

vegan oyster mushrooms & harissa hummus vg

megan's n'duja turkish eggs labneh, hummus, avo, hashbrowns, omega seeds & flatbread 14.5

salmon & greens 2 poached eggs, avocado, spinach, roast tomato, pickles & sourdough 16.9

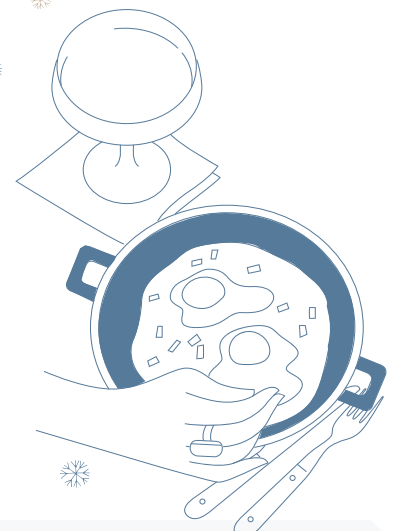
hot honey halloumi & avo toast pomegranate & omega seeds v 13.9

blueberry chia pancakes maple, banana & pistachios vg 4 stack 14.5

bacon & maple pancakes caramelised banana & pistachios 2 stack 13.5 | 4 stack 15.5

MEGAN'S TURKISH BRUNCH FEASTfor the table | min 4 guests | 19.9 per person
friday-sunday, until 3pminspired by the sun-soaked breakfast tables of istanbul,
our turkish brunch feast is a celebration of vibrant flavoursmade for sharing, this feast is served as a
selection of small plates for the table

learn more



+ hashbrown rostis 4.9

+ smoked salmon 6 | sucuk 'turkish chorizo' 4.5

+ halloumi v | bacon | sausage 3

loaded hashbrowns piri piri & date bbq 6.9

+ avo vg | spinach vg | oyster mushrooms vg 3

+ free range egg 2 | 2 for 3

COFFEES & HOTTIES

mocha 3.8

flat white | latte | cappuccino 3.8

americano 3.6

espresso | macchiato 3.6

infusions fresh mint | lemon, ginger & honey 3.6

whole leaf tea english breakfast | earl grey | green 3.6

babyccino on us

SIGNATURE

tiramisu latte espresso mascarpone & vanilla 4.5

vanilla oat matcha latte ceremonial grade & organic 4.3

biscoff latte our cosy creation 4.3

chai latte 4.3 *make it dirty?* + espresso 0.5

hot chocolate giant toasted marshmallow 4.3

ICED

megan's iced latte

with a coffee cube twist 4.3 + vanilla syrup 0.6

iced vanilla oat matcha latte ceremonial grade & organic 4.3

JUICES

easy green kale, cucumber, spinach, pineapple & ginger 5.9

strawberry & mint apple & lemon 5.9

apple or fresh orange 5.5

ginger shot ginger, apple & lemon 2.5

SMOOTHIES

green energy avocado, matcha, spinach, mango & apple 6.5

blueberry superfood mango, chia, banana & apple 6.5

mango & passion fruit banana & orange 6.5

HOUSE SODAS

megan's lemonade rosemary 4.9

pink lemonade blueberries 4.9

ginger beer lime & mint 4.9

sparkling elderflower rosemary & pomegranate 4.9

coke | diet coke 3.6

FRIDAY FIZZ

£49 btl champagne

every friday, all day long



£7 ALL COCKTAILS
happy hour. every day 5-6pm



COCKTAILS

CLASSICS

passion fruit martini 10.9

espresso martini 10.9

picante 9.9

bloody megan's 9.9

SIGNATURE 9.9

white chocolate & baileys martini

sumac margarita tequila, lime & agave nectar

strawberry fields forever absolut vodka, strawberry & lime

honey sour sailor jerry spiced rum, citrus, honey & rosemary

FROZEN 10.9

fraperol frozen aperol, prosecco, mango & elderflower

mango & passion fruit margarita tequila, cointreau & lime

SPRITZES & BELLINIS 8.9

aperol spritz aperol, prosecco & soda

mimosa prosecco & fresh orange juice

bellini passion fruit | ginger

LOW 8.9 lower abv sparkling house coolers

elderflower fizz gin, elderflower & rosemary

passion paradise tequila, passion fruit & mint

light & stormy spiced rum, ginger beer & lime

blush lemon fizz vodka, pink lemonade & blueberries

NO 8.5 our favourites, but 0% abv

picante-ish spicy in one way, but not the other

croldino spritz aperol without the alcohol

virgin megan's a non-alcoholic version of a 'bloody megan's'

BUBBLES 125ml | btl

champagne lanson père et fils vg 69

mirabeau sparkling rosé 45

megan's prosecco italy 8.5 | 34

a unique blend crafted exclusively for megan's in veneto, italy

£25 BOTTOMLESS

90 mins of free flowing drinks
friday-sunday, until 6:30pm | choose one option

bellini | mimosa | prosecco
prime time draught lager or IPA



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