

meg's

SLOW-COOKED ROTISSERIE CHICKEN, VIBRANT MEZZE PLATES AND SERIOUSLY GOOD DIPS.

served from **12pm**



SMALL PLATES & MEZZE

Choose some picky bits to start, then one or two per person to have with your main course.

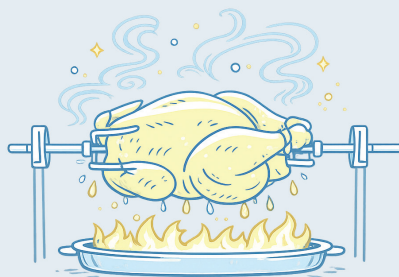
Harissa hummus vg	4.5
Labneh dip v	4.5
Whipped feta & avocado dip v	4.5
Pita	1.5
Flatbread	1.5
Trio of dips & bread basket	13.9
whipped feta & avo dip, harissa hummus & labneh v	
Calamari piri piri & garlic yoghurt	7.9
Falafel & hummus vg	6.5
Hot honey halloumi fries v	6.9
Original turkish cheese fondue	9.9
Tabbouleh vg	4.9
Za'atar tenderstem broccoli vg	5.9
Blistered padron peppers vg	6.9
House za'atar fries	4.9
Pickles	2.5
Slaw	4

CHOOSE YOUR CHICKEN

(za'atar or harissa, served with pickles & slaw)

Whole chicken	18
½ chicken	11
3 thighs	9

Make it a meal with flatbread, house za'atar fries or tabbouleh and your choice of sauce +6



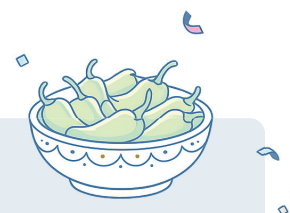
FAMILY MEAL

Two's company	29
A whole slow-cooked chicken, house za'atar fries, tabbouleh, flatbread, pickles, garlic yoghurt, pita, harissa hummus and labneh	
Four's a feast	59
Two whole slow-cooked chickens, 2 x house za'atar fries, tabbouleh, 2 x flatbread, pickles, garlic yoghurt, 2 x pita, harissa hummus and labneh	



SAUCES

Tahini, garlic yoghurt, piri-iri, harissa mayo, date BBQ	1
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BOWLS

Our bowls are rainbow-bright and nutrient-packed.

Harissa chicken bowl	14.5
Avocado, harissa butter beans & grains, spinach, feta, slaw & garlic yoghurt (<i>swap your chicken for halloumi if you fancy</i>)	
Mezze bowl	13.5
crispy falafel, harissa hummus, tabbouleh, roasted red peppers, kalamata olives & flatbread vg	
Chicken & avocado caesar - labneh dressing & croutons	13.5
<i>choose an extra: chicken, halloumi or falafel + 3</i>	

PITAS

A soft pita, filled with feta, harissa hummus & pickles and one of the choices below

Chargrilled chicken thigh	12.9
Crispy falafel	11.9
Grilled halloumi	11.9

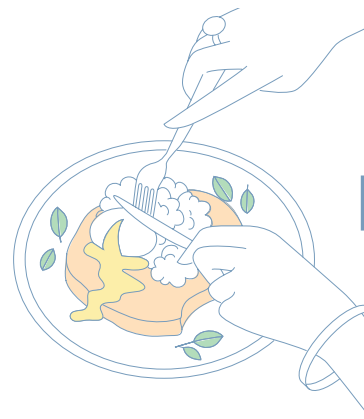
DESSERTS

Baklava bite	1.9
Warm chocolate brownie sweet tahini & ice cream	7.9
Half-baked cookie dough (to share) our gooey sharer; nutella, pistachios & ice cream	11.9
Lemon, olive oil & sea salt ice cream coupe	6.9
Raspberry & coconut loaf vg	4.9



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

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Brunch served til **3pm**

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
pain au chocolat 2.9
pain aux raisin 2.9
croissant v 2.4
+ nutella | blueberry compote 1
baklava bite v 1.9
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

BREAKFAST FLATBREADS

Hand-stretched flatbread with labneh, hot honey & date bbq 7.5

Choose from

2 fried eggs
streaky bacon
cumberland sausage
+ halloumi 3
+ bacon 3
+ avocado 3

BRUNCH PLATES

our eggs are free range & our sourdough is organic

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

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

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

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

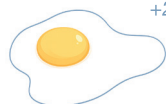
+ bacon/halloumi 3

+ poached egg 2 or 2 for 3

+ smoked salmon/suck 5

+ sausage 3

make it a
3 egg shak
+2



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

harissa butter beans on toast labneh,
feta, za'atar & aleppo chilli v 9.9

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

+ bacon/halloumi 3

+ poached egg 2 or 2 for 3

+ smoked salmon/sucuk 5

SHAKSHOUKA

free range eggs baked in our rich, 8 hour slow-cooked tomato sauce, made in-house every day. served with organic sourdough for dipping & finished with feta & aleppo chilli.

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

SIDES

hashbrown rostis 4.9

house za'atar fries 4.9

hot honey halloumi fries 7.9

tabbouleh 4.9

za'atar tenderstem broccoli vg 5.9

pita 1.5

flatbread 1.5

slaw 4

pickles 2.5

BRUNCH CLUB 9.9

brunch & coffee

choose a regular tea or coffee, plus
anything from light breakfast or the
original shakshouka.

RISE & SHINE 4.9

pastry & coffee

choose a regular tea or coffee
plus a freshly baked croissant