



BREAD & DIPS

trio of dips & bread basket whipped feta & avo dip, hummus & labneh v 14.5

dips labneh v | whipped feta & avocado v | hummus vg 4.9

breads hand-stretched flatbread vg | warm pita vg 1.5

BRUNCH PLATES

our eggs are free range & our sourdough is organic

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, crudites, hot honey & baklava. served with flatbread & sourdough 19.5 per person

megan's brunch grill bacon, sausage, 2 eggs, oyster mushrooms, harissa butter beans, roast tomato & sourdough 16.5

garden brunch avocado, spinach, roast tomato, harissa butter beans & sourdough 14.9

veggie 2 free range eggs & grilled halloumi v

vegan oyster mushrooms & harissa hummus vg

megan's n'duja turkish eggs labneh, harissa hummus, avo, hashbrowns, omega seeds & flatbread 14.9

salmon & greens 2 poached eggs, avo, spinach, roast tomato, pickles & sourdough 17.5

hot honey halloumi & avo toast pomegranate & omega seeds v 14.5



PANCAKES

blueberry chia pancakes maple, banana & pistachios vg 4 stack 14.9

bacon & maple pancakes caramelised banana & pistachios 4 stack 15.9

strawberry and baklava pancakes fresh strawberry yoghurt, pistachios, honey & crispy kataifi v 3 stack 15.5

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. we've been making shakshouka since 2014 (way before it was cool)

shakshoumi with halloumi v 15.5

shakshorizo with sucuk 'turkish chorizo' 15.5

shakvocado with avocado & harissa hummus v 15.5

the original baked eggs v 13.9



TO START & SHARE

hot honey halloumi fries v
reg 8.5 | lrg 13.5

buttermilk fried chicken date bbq sauce
reg 9.5 | lrg 14.5

calamari piri piri & garlic yoghurt
reg 9.5 | lrg 14.5

HASHBROWNS

hashbrown rostis vg 4.9

FRIES

hot honey halloumi fries v reg 8.5 | lrg 13.5

za'atar house fries v 4.9

sweet potato fries v 5.9

GREENS

za'atar tenderstem broccoli vg 5.9

tabbouleh vg 4.9

BREADS

bread basket za'atar butter v 4.5

hand-stretched flatbread vg 1.5

warm pita vg 1.5

SAUCES

all 1

sercan's date bbq vg

piri piri vg | **hot honey** v

garlic yoghurt v or vg (coconut)



+ **smoked salmon** 6 | **sucuk 'turkish chorizo'** 4.5

+ **halloumi** v | **bacon** | **sausage** 3

+ **avo** vg | **spinach** vg | **oyster mushrooms** vg 3

+ **free range egg** 2 | 2 for 3

'BABS & BOWLS £12

The very best of megan's all day
Monday – Wednesday

Choose a classic kebab or bowl for just £12

POSH KEBABS

dressed up and at their poshest, served with hand-stretched flatbread

double chargrilled chicken harissa hummus, slaw, lettuce & pickles 18.9

chargrilled chicken & halloumi harissa hummus, slaw, lettuce & pickles 18.9

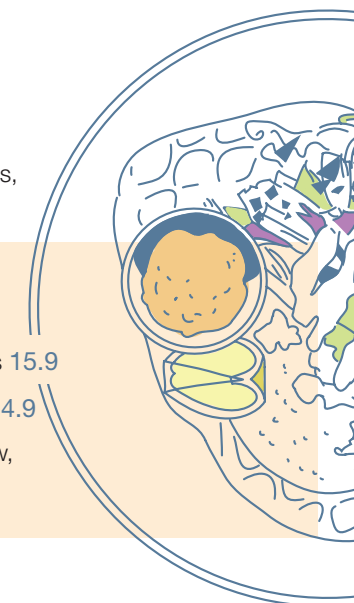
posh lamb doner overnight braised shoulder, feta, pistachios, harissa hummus, slaw, lettuce & pickles 18.9

CLASSIC KEBABS the og megan's kebab, served on hand-stretched flatbread

chargrilled chicken harissa hummus, slaw, lettuce & pickles 15.9

grilled halloumi harissa hummus, slaw, lettuce & pickles v 14.9

spiced oyster mushroom shawarma harissa hummus, slaw, lettuce & pickles vg 15.9



PITA BURGERS & GRILLS

harissa chicken grill spicy chargrilled thighs, za'atar house fries or tabbouleh, pickles & garlic yog 17.9

the middle eastern answer to a burger – crispy pita, incredible flavours, one to try.

spiced lamb & beef arayes burger stuffed crispy pita with za'atar house fries, garlic yoghurt, date bbq & pickles 18.9

BOWLS

harissa chicken bowl avocado, harissa butter beans & grains, spinach, feta, slaw & garlic yoghurt 14.9 *swap for harissa halloumi on us*

harissa salmon bowl avocado, harissa butter beans & grains, spinach, feta, slaw & garlic yoghurt 17.9

chicken, bacon & avocado caesar labneh dressing & croutons 16.5

grilled chicken greek salad tomatoes, cucumber, sumac onion, kalamata olives, crispy capers, herbs & feta 16.9

mezze bowl crispy falafel, harissa hummus, tabbouleh, roasted red peppers, kalamata olives & flatbread vg 13.9

halloumi green goddess spinach, broccoli, avocado, cucumber, pomegranate, omega seeds & tahini dressing v 14.9

choose an extra: **chicken, halloumi or falafel** + 3 | **lamb** + 6

£9.9 BRUNCH CLUB

regular hot drink & brunch dish
mon-thurs until 11am | fri-sun until 10am

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 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

lion's mane add a little shot of mushroom magic to your coffee or brew to help with focus and mental clarity 1.5

ICED

megan's iced latte with a coffee cube twist 4.3

iced vanilla oat matcha latte ceremonial grade 4.3

elderflower iced matcha spritz 4.3

ferrero rocher iced latte 4.5

JUICES

easy green kale, cucumber, spinach, pineapple & ginger 6.5

strawberry & mint apple & lemon 6.5

apple or fresh orange 5.9

ginger shot ginger, apple & lemon 2.5

SMOOTHIES

green energy avocado, matcha, spinach, mango & apple 6.9

blueberry superfood mango, chia, banana & apple 6.9

mango & passion fruit banana & orange 6.9

£8 COCKTAILS

happy hour | every day 5-7pm

COCKTAILS

SIGNATURE

blue raspberry sour gin, blue raspberry & citrus 10.9

sumac margarita tequila, lime & agave nectar

strawberry fields forever vodka, strawberry & lime 10.9

honey sour spiced rum, citrus, honey & rosemary 10.9

CLASSICS

passion fruit martini 11.9

espresso martini 11.9

picante 11.9

bloody megan's 10.9

FROZEN 11.9

fraperol frozen aperol, prosecco, mango & elderflower

mango & passion fruit margarita tequila, cointreau & lime

frospresso™ our very own creation;
the frozen espresso martini

frosé frozen rosé, strawberry & elderflower

SPRITZES & BELLINIS 8.9

megan's hugo spritz gin, elderflower & citrus, finished with bubbles 10.5

aperol spritz aperol, prosecco & soda 10.5

mimosa prosecco & fresh orange juice 9.5

bellini prosecco & passion fruit or ginger 9.5

LOWER & NO

single shot, sparkling house coolers

elderflower fizz 8.5

gin, elderflower & rosemary

passion paradise 9.5

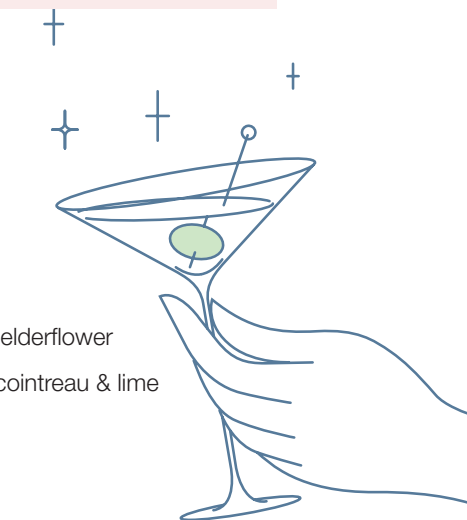
tequila, passion fruit & mint

light & stormy 8.5

spiced rum, ginger beer & lime

blush lemon fizz 8.5

vodka, pink lemonade & blueberries



BOTTOMLESS

free flowing cocktails, bubbles & beers
any day, every day from £25



scan here to see all our
bottomless offers

HOUSE SODAS & ICED TEAS

lemon iced tea 5.5

elderflower iced tea 5.5

megan's lemonade rosemary 5.5

pink lemonade blueberries 5.5

ginger beer lime & mint 5.5

sparkling elderflower rosemary & pomegranate 5.5

coke | diet coke 3.9

BEER & CIDER

	pint	half pint
prime time lager 4.2%	7.2	4.2
prime time ipa 4.2%	7.2	4.2

birra moretti 330ml, 4.6% 5.5

aspalls suffolk cyder 330ml, 5.5% 5.9

big drop lager 330ml, 0.5% 5

Please ask for our full beer range

FLIGHTS 6 x 25ml shots

tequila salt & lime 17.9

baby guinness 16.9

CAKES & PASTRIES

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

orange & almond cake v 4.9

lemon & rosemary cake v 4.9

raspberry & coconut loaf vg 4.9

carrot cake v 4.9

chocolate brownie v 4.5

nutella & sea salt cookie v 3.5

croissant v 2.6 + nutella | blueberry compôte 1

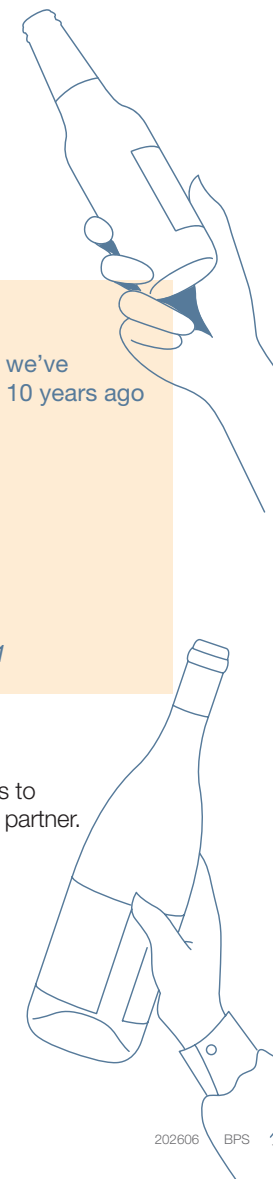
WATER

We continually donate money from our water sales to
shooting star children's hospices, our charity partner.

still | sparkling

FRIDAY FIZZ

£25 btl prosecco / £49 btl champagne
stay sparkling every friday, all day



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. All our restaurants are cashless.