

BREAKFAST

MENU

PASTRIES & BAKERY

toasted banana bread with butter & blueberry compote v 6.5 almond croissant 4.5 pain aux raisins, pain au chocolat 2.3 croissant 2 baklava bite 1.9



 TURKISH BRUNCH FEAST
 MEDITERRANEAN TRAY

 to share | 14.9 per person
 for one | 13.9

 halloumi v or sucuk, original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough
 one egg shakshouka, smashed avo, harissa hummus, greek salad & flatbread v + sucuk 3.9 + halloumi 3.5

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 + sucuk 3.9
 + halloumi 3.5

SHAKSHOUKA BAKED EGGS

sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh everyday from his original family recipe; rich tomato sauce simmered for 8 hours with 2 eggs, labneh & sourdough *bold claim from us

shakshoumi with halloumi v 13.9 shakshorizo with sucuk 'turkish chorizo' 13.9 the original baked eggs v 10.9

LIGHT BREAKFAST

smashed avo on sourdough with pomegranate, omega seeds & chilli vg 8.9 + poached egg 1.5 + halloumi 3.5 + bacon 3.5 2 free range eggs on sourdough poached or fried 6.5, scrambled v 7.5 + smoked salmon 4.9 + bacon 3.5 porridge with pistachios, maple syrup & blueberries v 7.5 full fat, skinny, oat or coconut milk vg chia yoghurt pot coconut chia yoghurt, blueberry compote & pistachios vg 6.5

BRUNCH PLATES

turkish eggs & flatbread poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9 chia & blueberry pancake stack banana, maple syrup & pistachios vg 3 for 12.5 | 5 for 14.5 royale smoked salmon, poached eggs & hollandaise on sourdough 13.5 benedict bacon, poached eggs & hollandaise on sourdough 11.5 megan's brunch eggs, sausage, bacon, mushrooms, shakshouka & sourdough 12.9 veggie brunch eggs, halloumi, avo, mushrooms, shakshouka, spinach & sourdough v 13.5 vegan brunch vegan sausage, avo, mushrooms, shakshouka, spinach, harissa hummus & sourdough vg 13.5

+ loaded hashbrowns with piri piri, date bbq & chives 5.9

+ bacon 3.5 | halloumi 3.5

+ hashbrown rostis 2.9 | Irg 3.9

- + sucuk 'turkish chorizo' 3.9
- + sausage 2.9 | smoked salmon 4.9
- + poached egg | fried egg 1.5
- + scrambled eggs 3.5
- + avo 3.5
- + mushrooms 2.9
- + spinach 2.9
- + vegan sausage 2.9



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 vere allergies to consider this before dining with us

S BREAKFAST HELLO

SMOOTHIES

blueberry superfood with apple juice, mango, chia & banana 5.9 mango & passion fruit with orange juice & banana 5.9

JUICES & SHOTS

strawberry & mint strawberry, apple, lemon & mint 5.5 acg apple, carrot, ginger & orange 5.5 easy green cucumber, apple, spinach, mango, lime & ginger 5.5 fresh orange or apple juice 4.5 ginger shot ginger, apple & lemon 2.5 turmeric shot ginger, orange, turmeric 2.5

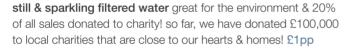
HOUSE SODAS

lemonade 4

ginger beer 4.5

passion fruit & mint 4

sparkling elderflower 4



COFFEE

organic, fair trade & rainforest alliance + oat milk | coconut milk 0.5 + vanilla | salted caramel 0.6 biscoff latte 3.9 iced coffee with a megan's twist 3.9 flat white | latte | cappuccino 3.6 americano 3.3 macchiato 3 | double macchiato 3.4 espresso 2.8 | double espresso 3.2 mocha 3.9

+ baklava bite 1.9

HOTTIES

chai latte 3.9 make it dirty? + espresso shot 0.5

hot chocolate with giant toasted marshmallow 3.9 whole leaf tea english breakfast | earl grey | green 3.5 fully compostable tea bags

infusion tea fresh mint | lemon, ginger & honey 3.5

babyccino on us



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discretionary service charge is 12.5%. 100% of tips go to our teams. 125ml servings of wine are available

BUBBLES 125ml | btl

champagne lanson père et fils vg 69 mirabeau sparkling rosé 9.9 | 45 megan's prosecco italy 8.5 | 32

SHARING COCKTAILS

carafe serves 3-5

picante margarita tequila, lime, agave nectar & chilli by black lines 49

aperol spritz aperol, prosecco & soda water 45

berry bramble beefeater gin, lemon, blackberry liqueur, blueberries 39

COCKTAILS

bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9

espresso martini absolut vodka, kahlua, espresso & vanilla 11.9

marmalade martini gin, cointreau, marmalade, fresh orange juice & lemon 10.9

aperol spritz aperol, prosecco & soda water 10.9

mimosa prosecco & orange juice 8.9

bellini prosecco & passion fruit 8.9

my favourite drink is the next one!



