



## WEEKDAY LUNCH

### TURKISH BRUNCH FEAST

to share | 14.9 per person

**halloumi v or sucuk**, original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough

### MEDITERRANEAN TRAY

for one | 13.9

one egg shakshouka, smashed avo, harissa hummus, greek salad & flatbread v  
+ *chicken* 4.9 + *sucuk* 3.9  
+ *halloumi* 3.5 + *falafel* 4

### 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

**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

**smashed avo on sourdough** with pomegranate, omega seeds & chilli vg 8.9

+ *poached egg* 1.5 + *halloumi* 3.5 + *bacon* 3.5

*we make all of our food & sauces fresh in house*

#### + loaded fries with cheese fondue & n'duja 7.9

+ *hashbrown rostis* 2.9 | *lrg* 3.9  
+ *skinny fries* 3.9 | *lrg* 5.9  
+ *sweet potato fries* 4.5 | *lrg* 6.9

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

+ *sucuk 'turkish chorizo'* 3.9  
+ *sausage* 2.9  
+ *bacon* 3.5 | *halloumi* 3.5  
+ *poached egg* | *fried egg* 1.5  
+ *scrambled eggs* 3.5  
+ *vegan sausage* 2.9

#### + halloumi fries with honey v 6.9

+ *za'atar tenderstem* vg 4.9  
+ *tabbouleh* vg 4.5  
+ *mixed leaf, avo & fennel* vg 4.9  
+ *avo* 3.5  
+ *mushrooms* 2.9  
+ *spinach* 2.9

### SAUCES 2

*piri piri* vg  
*garlic yoghurt* v

*fresh green zhug* vg  
*garlic coconut 'yoghurt'* vg

*sercan's date bbq* vg

### TO SHARE

**charcuterie tray** mixed charcuterie, mini turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9

**buttermilk fried chicken** with date bbq reg 7.9 | lrg 12.5

**calamari** with piri piri & garlic yoghurt reg 7.9 | lrg 12.5

**halloumi fries** with honey v 6.9

**blistered padron peppers** vg 6.9

**harissa hummus & flatbread** vg 5.9

### 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

### STUFFED PITAS

**arayas pita burger & fries** middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9  
+ *swap for sweet potato fries* 0.6

**buttermilk fried chicken pita** with date bbq sauce, harissa hummus & pickles 12.9

**chicken shawarma pita** with feta, harissa hummus & pickles 11.9 + *halloumi* 3.5

**falafel & cauliflower pita** with garlic coconut 'yoghurt', harissa hummus & pickles vg 9.9

+ *regular fries* 3.9 + *sweet potato fries* 4.5 + *mixed leaf, avo & fennel* 4.9

### OPEN KEBABS

*what we're known for; served on a flatbread with pickled red cabbage, pickled onions & harissa hummus*

**double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9

**open posh lamb doner** overnight braised lamb shoulder, feta, pistachios & fresh green zhug 15.5 + *halloumi* 3.5

**open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

**open plant based 'lamb'** charred plant based 'lamb', garlic coconut 'yoghurt' & fresh green zhug vg 13.9

**open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

### BOWLS

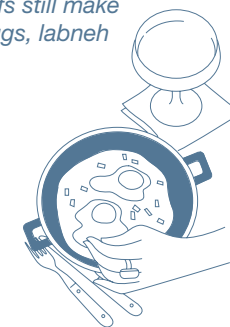
+ *chicken* 4.9 + *halloumi* 3.5 + *falafel* 4

**chicken & avocado caesar** in a labneh dressing with pita chips 13.9 + *bacon* 2.5

**warm buddha bowl** kale, chickpeas, butternut, avo, pomegranate & garlic coconut yoghurt vg 12.9  
+ *flatbread* 1.5

**mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9

**greek salad** feta, pita chips & harissa hummus v 10.9



# HELLO *megan's* LUNCH



## 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

**still & sparkling filtered water** great for the environment & 20% of all sales donated to charity! so far, we have donated £100,000 to local charities that are close to our hearts & homes! £1pp

## 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

**HAPPY HOUR** & **NIGHT CAP**

MON-FRI 4-7PM      EVERYDAY FROM 9PM

**2 FOR £15 ON COCKTAILS**  
**£5 HOUSE WINE & SELECTED BEER**

*must be 2 of the same cocktail | house red or white (175ml)*

## 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

**tammy's salted caramel martini** *to celebrate tammy's 10 years at megan's, we've brought back her favourite*; absolut vodka, kahlua, coconut & salted caramel. served with a brownie bite 11.9  
**espresso martini** absolut vodka, kahlua, espresso & vanilla 11.9  
**yuzu sherbert margarita** yuzu, tequila, lime & agave nectar 11.9  
**passion fruit martini** vodka, pineapple, lime & vanilla *by black lines* 11.9  
 🍹 **aperol spritz** aperol, prosecco & soda water 10.9  
 🍹 **marmalade martini** beefeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9  
**picante margarita** tequila, lime, agave nectar & chilli *by black lines* 11.9  
**cherry negroni** cherry, gin, campari & spanish sweet vermouth 11.9  
 🍹 **berry bramble** gin, lemon, blackberry liqueur & blueberries 9.9  
**bloody megan's** absolut vodka, spiced tomato juice, celery, olives & chilli 10.9  
**mimosa** prosecco & orange juice 8.9  
 🍹 **bellini** prosecco & passion fruit 8.9  
**malfy arancia** sicilian blood orange gin with a choice of tonic 10.5  
 🍹 **beefeater london dry** with a choice of tonic 8.9

## BUBBLES 125ml | btl

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

*bottomless bubbles*  **90 MINS FOR £25PP**  
 on weekends & bank holidays until 6.30pm (last sitting at 5pm)

## REDS 175ml | 250ml | btl

**viña pomal reserva rioja magnum** 1500ml spain 59  
**chateau grand peyrou st-emilion grand cru** bordeaux, france 49  
**finca la linda malbec** mendoza, argentina vg 9 | 14 | 38  
**victoria park shiraz** south australia vg 8 | 12 | 32  
**lugi leonardo sangiovese** rubicone, italy 7 | 10 | 28  
 ♀ **venganza tinto** spain 6 | 9 | 24




## WHITES 175ml | 250ml | btl

**alasia gavi garantita**, italy vg 9 | 14 | 38  
**combe rouge picpoul de pinet** france vg 8 | 13 | 34  
**les anges sauvignon blanc** loire valley, france 8 | 12 | 32  
**ponte de lima vinho verde** portugal 7 | 10 | 28  
 ♀ **venganza blanco** spain 6 | 9 | 24

## ROSÉ 175ml | 250ml | btl

**mirabeau classic** côtes de provence, france 9 | 14 | 36

## BEER & CIDER

**wignac cider** organic 330ml 5.9  
 **brixton reliance pale ale** 330ml 5.9  
 **brixton coldharbour lager** 330ml 5.9  
 **birra moretti** 330ml 5.5  
**small beer** 2.1% lager 5.5  
**lucky saint** 0.5% unfiltered lager 4.9

## LOW & NO

**shirley temple** blood orange, raspberry & ginger spritz *by black lines* 7.5  
**ginger spritz** caleño dark & spicy, ginger beer & fresh lime 7.5  
**virgin megan's** a non-alcoholic version of a 'bloody megans' 6.5  
**lucky saint** 0.5% unfiltered lager 4.9  
**small beer** 2.1% lager 5.5

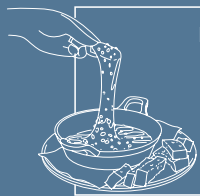


scan for allergen & nutritional information

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.

*discretionary service charge is 12.5%.*

*100% of tips go to our teams. 125ml servings of wine are available*



## NEIGHBOURS NIGHTS

SUN - WED FROM 5 PM

TWO COURSES FOR £16

THREE COURSES FOR £20

for tables of up to six guests

# WEEKEND BRUNCH

## FANCY A TIPPLE?

marmalade martini 10.9

espresso martini 11.9

bloody megan's 10.9



### TURKISH BRUNCH FEAST

to share | 14.9 per person

**halloumi v or sucuk**, original shakshouka baked eggs, cheese fondue, avo, harissa hummus, nutella, sweet tahini, blueberry compote, flatbread & sourdough

### MEDITERRANEAN TRAY

for one | 13.9

one egg shakshouka, smashed avo, harissa hummus, greek salad & flatbread v  
+ **chicken** 4.9 + **sucuk** 3.9  
+ **halloumi** 3.5 + **falafel** 4

## AVAILABLE FROM 11.30 AM

### TO SHARE

**charcuterie tray** mixed charcuterie, mini turkish cheese fondue, harissa hummus, labneh, olives, flatbread & sourdough 16.9

**buttermilk fried chicken** date bbq sauce reg 7.9 | lrg 12.5

**halloumi fries** with honey v 6.9

**blistered padron peppers** vg 6.9

**harissa hummus & flatbread** vg 5.9

### FONDUES

*perfect to share; all served with sourdough + sucuk 'turkish chorizo' 3.9*

**the crispy one** bacon & crispy shallots 12.5

**the spicy one** piri piri sauce & chilli flakes v 11.5

**the og one** the original turkish cheese fondue v 9.9

### GRILLS

**bavette steak** cooked in garlic butter. served with fries, rocket salad, zhug & garlic yoghurt. served medium rare. 21.9  
+ **fried egg** 1.5

**arayas pita burger & fries** middle-eastern take on a burger; pita stuffed with spicy beef & lamb 15.9

**spicy grilled chicken thigh** served with mixed leaf & avo salad & a choice of fries or tabbouleh 14.9

### OPEN KEBABS

*what we're known for; served on a flatbread with pickled red cabbage, pickled onions & harissa hummus*

**double open chicken** double portion of chargrilled chicken thigh, garlic yoghurt & piri piri 16.9

**open posh lamb doner** overnight braised lamb shoulder, feta, pistachios & fresh green zhug 15.5 + **halloumi** 3.5

**open halloumi** grilled halloumi, garlic yoghurt & fresh green zhug v 13.9

**open plant based 'lamb'** charred plant based 'lamb', garlic coconut 'yoghurt' & fresh green zhug vg 13.9

**open chicken** chargrilled chicken thigh, garlic yoghurt & piri piri 13.9

### BOWLS

+ **chicken** 4.9 + **halloumi** 3.5 + **falafel** 4

**chicken & avocado caesar** in a labneh dressing with pita chips 13.9 + **bacon** 2.5

**mezze bowl** falafel, hummus, tabbouleh, beetroot & flatbread vg 11.9

**greek salad** feta, pita chips & harissa hummus v 10.9

### SAUCES 2

*piri piri* vg  
*garlic yoghurt* v

*fresh green zhug* vg  
*garlic coconut 'yoghurt'* vg

*sercan's date bbq* vg

### BRUNCH PLATES

**n'duja brunch brioche & fries** filthily delicious brioche bun, filled with n'duja, bacon, sausage, fried egg, cheddar & hash browns 15.5

**turkish eggs & flatbread** poached eggs on a bed of garlic yoghurt with n'duja & hashbrowns 13.9

**caramelised banana & honey french toast** clotted cream, pistachios & sweet tahini v 13.5

**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

**smashed avo on sourdough** with pomegranate, omega seeds & chilli vg 8.9

+ **poached egg** 1.5 + **halloumi** 3.5 + **bacon** 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

*we make all of our food & sauces fresh in house*

+ **loaded fries with cheese fondue & n'duja** 7.9

+ **hashbrown rostis** 2.9 | lrg 3.9

+ **skinny fries** 3.9 | lrg 5.9

+ **sweet potato fries** 4.5 | lrg 6.9

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

+ **sucuk 'turkish chorizo'** 3.9

+ **sausage** 2.9

+ **bacon** 3.5 | **halloumi** 3.5

+ **poached egg** | **fried egg** 1.5

+ **scrambled eggs** 3.5

+ **smoked salmon** 4.9

+ **halloumi fries with honey** v 6.9

+ **vegan sausage** 2.9

+ **mushrooms** 2.9 | **spinach** 2.9

+ **za'atar tenderstem** vg 4.9

+ **tabbouleh** vg 4.5

+ **mixed leaf, avo & fennel** vg 4.9

+ **avo** 3.5



**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  
still & sparkling filtered water great for the environment & 20% of all sales donated to charity! so far, we have donated £100,000 to local charities that are close to our hearts & homes! £1pp

**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  
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espresso martini absolut vodka, kahlua, espresso & vanilla 11.9  
yuzu sherbert margarita yuzu, tequila, lime & agave nectar 11.9  
passion fruit martini vodka, pineapple, lime & vanilla by black lines 11.9  
aperol spritz aperol, prosecco & soda water 10.9  
marmalade martini befeater gin, cointreau, marmalade, fresh orange juice & lemon 10.9  
picante margarita tequila, lime, agave nectar & chilli by black lines 11.9  
cherry negroni cherry, gin, campari & spanish sweet vermouth 11.9  
berry bramble gin, lemon, blackberry liqueur & blueberries 9.9  
bloody megan's absolut vodka, spiced tomato juice, celery, olives & chilli 10.9  
mimosa prosecco & orange juice 8.9  
bellini prosecco & passion fruit 8.9  
malfy arancia sicilian blood orange gin with a choice of tonic 10.5  
befeater london dry with a choice of tonic 8.9

**BUBBLES** 125ml | btl

champagne lanson père et fils vg 69  
mirabeau sparkling rosé 9.9 | 45  
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**ROSÉ** 175ml | 250ml | btl

mirabeau classic côtes de provence, france 9 | 14 | 36

**BEER & CIDER**

wignac cider organic 330ml 5.9  
brixton reliance pale ale 330ml 5.9  
brixton coldharbour lager 330ml 5.9  
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