

breakfast menu — monday-friday until 11am — megan's

RISE & SHINE 4.9

pastry & coffee

choose a regular tea or coffee
plus a freshly baked croissant

BRUNCH CLUB 9.9

brunch & coffee

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

BAKERY made in-house or by a london bakery 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

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 & seeded hot honey

choose from **thick cut streaky bacon**, **grilled halloumi** v or **2 free range fried eggs** v 7.5

+ *fried egg* 1.9 | + *streaky bacon or grilled halloumi* 2.9

LIGHT BREAKFAST

toasted banana bread whipped date butter v 6.5

coconut chia pudding coconut chia yoghurt, blueberry compote, pistachios & omega seeds vg 6.5

smashed avo toast pomegranate, omega seeds & aleppo chilli vg 9.9 + *smoked salmon* 5.9 + *poached egg* 1.9

shakshouka beans on toast feta, za'atar & aleppo chilli v 9.9 + *bacon* 3.9 + *poached egg* 1.9

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

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

SHAKSHOUKA

rich tomato sauce simmered for 8 hours, served with sourdough. sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh every day from his family recipe. **bold claim from us*

shakshoumi halloumi, free range eggs & labneh v 14.9

shakshorizo sucuk 'turkish chorizo', free range eggs & labneh 14.9

the original baked eggs free range eggs & labneh v 12.9

make it a
3 egg shakshouka
+ 1.9

BRUNCH PLATES

our eggs & sausages are free range & our sourdough is organic 7 seeded

megan's n'duja turkish eggs labneh, hummus, avocado, hashbrowns & flatbread 14.5

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

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

vegan brunch oyster mushrooms, harissa hummus, shakshouka beans, spinach, avo, roast tomato & sourdough vg 14.5

veggie brunch 2 eggs, halloumi, avocado, spinach, roast tomato, shakshouka beans & sourdough v 14.5

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

PANCAKES

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

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

HASHBROWNS

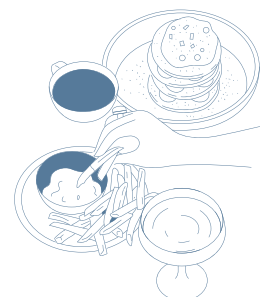
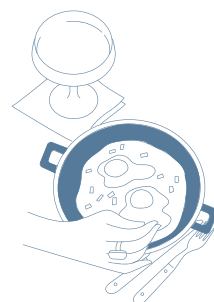
loaded hashbrowns piri piri & date bbq vg 6.9

hashbrown rostis vg 4.9

MEGAN'S TURKISH BRUNCH FEAST for 2

our take on a 'serpme kahvalti' breakfast. 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 & organic 7 seeded sourdough 17.9 per person



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

vanilla oat matcha latte ceremonial grade & organic 4.3

biscoff latte our cosy creation 4.3

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

ferrero rocher iced latte 4.5

JUICES

easy green cucumber, apple, spinach, lime & ginger 5.9

strawberry & mint apple & lemon 5.9

apple or fresh orange 5.5

ginger shot ginger, apple & lemon 2.5

SMOOTHIES

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

BOTTOMLESS

90 mins on weekends & bank holidays, until 6:30pm

choose one option 25pp

breakfast martini

bellini passion fruit or ginger | mimosa | prosecco

prime time draught lager or IPA

COCKTAILS

CLASSICS

breakfast martini

gin, cointreau, fresh orange juice, bitters & lemon 11.5

bloody megan's

absolut vodka, spiced tomato juice, celery, olives & chilli 12.5

passion fruit martini

vodka, pineapple, vanilla, lime & prosecco 12.9

megan's espresso martini

absolut vodka, kahlua, espresso & vanilla 12.9

picante margarita tequila, chilli, lime & agave nectar 12.5

negroni

gin, campari & sweet spanish vermouth, *by black lines* 12.5

berry bramble

gin, blackberry liqueur, lemon & blueberries, *by black lines* 11.5

FROZEN

frapero! frozen aperol, prosecco, mango & elderflower 11.5

mango & passion fruit margarita tequila, cointreau & lime 12.5

frosé frozen rosé, strawberry & elderflower 11.9

frospresso™ our creation, the frozen espresso martini 12.9

COOLERS

refreshing, lower abv sparkling house coolers

elderflower fizz gin, elderflower & rosemary 8.9

passion paradise tequila, passion fruit & mint 8.9

light & stormy spiced rum, ginger beer & lime 8.9

blush lemon fizz vodka, pink lemonade & blueberries 8.9

SPRITZES & BELLINIS

aperol spritz aperol, prosecco & soda 11.5

mimosa prosecco & orange juice 9.5

bellini passion fruit | ginger 9.5

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

FRIDAY FIZZ

from day to night

£49 champagne lanson père et fils 750ml



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