

EVENING 5.30pm – 9.30pm

Nibbles

Green olives marinated in chilli, garlic and orange £3

Sourdough w Lantana hazelnut dukkha & olive oil £3

Pan roasted padron peppers with smoked sea salt £5.5

Hummus and char grilled flat bread £4.5

Labne with pomegranate, pistachio praline and char grilled flat bread £4.5

Mezze board – Assortment of dips, hazelnut dukkha, olives, cornichons, char grilled flat bread £9
add house cured salmon £5



Small plates

Sweet corn and courgette 'hush puppies' with jalapeno zhoug and crème fraiche £6

Rioja braised chorizo and onions with a crispy fried egg £8.5

Buratta, white peach, mint and black pepper £9

Mauritian chilli cakes with tahini sauce and pomegranate £5

Shredded duck tacos with wasabi avocado, radicchio, bean shoots and pickled ginger £4.5 each

Prawn tacos with chipotle sour cream, charred corn and blackeyed bean salsa, pickled red cabbage £4.5 each

Twice cooked chicken wings with sticky soy and sesame seed glaze £8

Extra bits

Char gilled pita bread £1.5

Fries with rosemary salt and aioli £4

Baby gem with parmesan and lemon pepper dressing £4

Sauteed greens with szechuan salt £4.50

Dessert

Warm chocolate brownie w hazelnut icecream £6

Buttermilk panna cotta w raspberry coulis and fresh berries £6

Lantana blend double espresso with icecream, pistachio praline and biscuits £5