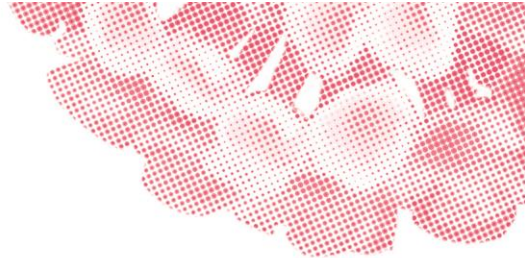


Lantana



BREAKFAST

FROM 8.00-11.40AM

LIGHTER

Bircher Bowl (Ve)

Overnight oats with coconut yoghurt & chia seeds, topped with banana, blueberries, passionfruit & toasted coconut **6.5**

Honey Granola

With dried fruit & nuts, topped with fruit compote & Greek yoghurt **6.5**

Banoffee Banana Bread

Toasted with toffee sauce & grilled banana **6**
add bacon 3.5

Eggs Any Style

On sourdough toast **5.8**

PLATES

Duck Hash

Shredded confit duck, fried egg, kale, roasted sweet potato, edamame, pickled red onion, plum ketchup crème fraiche & peanut sesame seed chilli crunch **11**

Courgette & Kale Bread with Chorizo

Toasted with grilled chorizo, sweetcorn & tomato salsa, poached egg, sunflower seed pesto & chipotle sour cream **11.5**
add smashed avocado 4

Corn Fritters with Streaky Bacon

Stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13**
add a poached egg 1.5
add chorizo 4
add chilli jam 1

Breakfast Tacos

Corn tortillas topped with scrambled egg, grilled chorizo, pickled red onion, green goddess sauce & coriander **8**
add smashed avocado 4
add grilled halloumi 3.5

Smashed Avocado

With **bacon 11.5** or **beetroot cured salmon 12.5**
On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, shaved raw courgette & herb salad

PLANT BASED

Buddha Bowl (Ve)

Avocado pressed with turmeric toasted seeds, coconut chilli sweet potato, sprouting sunflower seeds, cauliflower quinoa 'rice', cashews, fresh spinach & edamame, pickles & vegan cashew 'mayo' **10**
add a poached egg 1.5
add grilled halloumi 4

Wild Mushrooms

On sourdough with a poached egg, sun blushed tomato & white bean hummus & crispy shallot crumb **9.5**
add chorizo 4
add sautéed spinach 3

Courgette & Kale Bread with Halloumi

Toasted with grilled halloumi, sweetcorn & tomato salsa, poached egg, sunflower seed pesto & chipotle sour cream **11.5**
add smashed avocado 4

Corn Fritters with Halloumi

Stacked with halloumi, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche **13**
add a poached egg 1.5
add chilli jam 1

EXTRA BITS

sautéed spinach 4
slow roast tomatoes 3
Portobello mushrooms 3
smashed avocado 4
grilled halloumi 3.5
streaky bacon 3.5

caramalised onion & pork sausage 4
black pudding 3.5
chorizo sausage 4
beetroot cured salmon 4.5
poached egg 1.5
extra slice of toast 1.5



A discretionary service charge of 12.5% will be added to your bill. We cannot guarantee the absence of allergens. Please inform a member of staff of any allergies. Allergen menu available.

Lantana

DRINKS

COCKTAILS

Espresso Martini

Vodka, Kahlua, espresso 7.5

Bloody Mary

Vodka, tomato, Tabasco, lemon, celery 6.8

Virgin Mary

Tomato, Tabasco, lemon, celery 4.5

SMOOTHIES

PBD

Peanut butter, date, banana, milk, cinnamon 4.5

Immunity Booster

Mango, turmeric, cardamom, oat milk 4.5

Classic Berry

Banana, berry, honey, milk, yoghurt 4.5

JUICES

OJ Freshly Squeezed 3.8

The Hulk

Kale, celery, cucumber, lime, apple 4.5

Sunshine Coast

Carrot, orange, apple, ginger 4.5

Cleanser

Beetroot, carrot, apple, ginger 4.5

SODAS

House Lemonade 3

Coke / Diet Coke 2.8

House Gingerade 3

Cherry Plum Kombucha 3.5

House Hibiscus, Lime, Mint 3

SPICE IT UP

Matcha Latte 3

Ginger mulled apple juice 3

Turmeric Chai Latte 3

Lemon, ginger and honey infusion 3

Chai Latte 3

Fresh Mint infusion 3

COFFEE - BLACK

Espresso 2.2

Cold drip coffee 3.6

Long Black 2.6

Iced Americano 2.6

Filter, single original (330ml) 3

COFFEE - WHITE

Flat White 3

Macchiato 2.4

Latte 3

Iced Latte 3.5

Cappuccino 3

Oat milk available +50p

Piccolo 2.6

CHOCOLATE

Koko Deluxe from Melbourne

Hot Chocolate 3

Mocha 3

TEA

By Good & Proper Tea

Wild Rooibos

Lantana Breakfast

Jade Tips

Earl Grey

Hibiscus

all 2.6

