

Lantana



DINNER

FROM 5.30PM – 9.30PM

BITES AND SHARING

Giant Gordal Olives 3.5

Wild Mushroom Arancini

With truffle oil aioli & Parmesan 5

Mezze Board

With dips, dukkah, pickles, olives,
chargrilled flatbread 7.5

add chorizo 4 add beetroot cured salmon 4.5

Beetroot Falafel

With sumac yogurt & muhammara 5

Crispy Sesame Squid

With Sriracha aioli 6.5

Courgette Pickles 2

Padron Peppers

With vegan cashew 'mayo' 4.5

Confit Duck Tacos (two per serve)

With teriyaki sauce, cucumber, spring onion, coconut sambal
& Sriracha aioli 6.5

Spiced Cauliflower Tacos (two per serve)

With sweetcorn salsa, pickled red onion & green goddess
chutney 5

LARGE PLATES

Pulled Chicken Shawarma Grain Bowl

With quinoa, kale, pomegranate, broccoli, lemon
crème fraiche & turmeric toasted seeds 12

add a poached egg 1.5

Pan Fried Hake

With sweetcorn salsa, pickled onion, chipotle sour
cream mayo, coriander chutney & crispy tacos 13.5

add smashed avocado 4

Teriyaki Duck Pita

Shredded confit duck on a pita with cucumber, baby gem,
spring onion, pickled red onion, coriander & coconut chilli
sambal 13

add sautéed greens 4

Chicken Schnitzel Katsu

Buttermilk chicken, coconut curry katsu sauce,
rainbow Asian slaw, Sriracha & peanut sesame
chilli crunch 12.5

add a fried egg 1.5 add fries with aioli 4

*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.*



PLANT BASED

Grilled Courgette Grain Bowl

With quinoa, kale, pomegranate, broccoli, lemon crème fraiche
& turmeric toasted seeds 10

add a poached egg 1.5 add grilled halloumi 4

Crispy Tofu Katsu (Ve)

Coconut curry katsu sauce, rainbow Asian slaw, Sriracha, peanut
sesame chilli crunch & lotus crisps 10

add sautéed greens 4

Moroccan Spiced Cauliflower & Chickpeas (Ve)

With pearl barley, sun blushed tomato white bean hummus,
green goddess dressing & pita 10

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 grilled halloumi 4

EXTRA BITS

Fries with Rosemary Salt & Aioli or Cashew 'Mayo' 4

Sautéed Greens with Szechaun Salt 4

Corn Cob with Cashew 'Mayo' & Coconut Chilli Sambal 4

Mixed Leaf Salad with Lemon Dressing 3.5

DESSERT

Coconut Rice Pudding Arancini

With salted caramel sauce, coconut yoghurt
& toasted coconut 5

Lemon Drizzle Mess

With mascarpone cream, blueberries & berry compote 5

Chocolate Mousse

With honeycomb & candied walnuts 5

Lantana blend double espresso

With ice cream & toffee sauce 5

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**

Aperol Spritz

Aperol, Prosecco, soda, orange **7.5**

Negroni

Sipsmith Gin, Campari, Sweet Vermouth **8.5**

Lantana Mule

Vodka, house gingerade, lime **8**

Hibiscus Collins

Sipsmith Gin, hibiscus, lime **8**

SODAS

House Lemonade **3**

House Gingerade **3**

House Hibiscus,

Lime, Mint **3**

Coke / Diet Coke **2.8**

Cherry Plum Kombucha **3.5**

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**

SMOOTHIES

PBD

Peanut butter, date, banana, milk,

cinnamon **4.5**

Immunity Booster

Mango, turmeric, cardamon, oat milk **4.5**

Classic Berry

Banana, berry, honey, milk, yoghurt **4.5**

SPICE IT UP

Matcha Latte **3**

Turmeric Chai Latte **3**

Chai Latte **3**

Ginger mulled apple juice **3**

Lemon, ginger and honey infusion **3**

Fresh Mint infusion **3**

COFFEE - BLACK

Espresso **2.2**

Long Black **2.6**

Filter, single original
(330ml) **3**

Cold drip coffee **3.6**

Iced Americano **2.6**

COFFEE - WHITE

Flat White **3**

Latte **3**

Cappuccino **3**

Piccolo **2.6**

Macchiato **2.4**

Iced Latte **3.5**

Oat milk available **+50p**

CHOCOLATE

Koko Deluxe from
Melbourne

Hot Chocolate **3**

Mocha **3**

TEA

By Good & Proper Tea

Lantana Breakfast

Earl Grey

Wild Rooibos

Jade Tips

Hibiscus

all **2.6**

BEERS

Unity Lager **5**

Little Creatures Pale Ale **5.5**

Little Creatures Dog Days Session Ale **5.5**

Wild Card Queen of Diamonds IPA **6**

WINE

Sparkling (125ml/750ml)

Scolera Anticato, Prosecco **6.5 / 32**

Italy 2018

Rose (175ml/250ml/750ml)

The Bergerie, Languedoc **6.5 / 9.3 / 28**

France 2017

Whites (175ml/250ml/750ml)

Sauvignon Blanc, Franschoek **5.5 / 8 / 24**

S.Africa 2017

Verdicchio, Accadia Consono **6 / 8.7 / 26**

Italy 2017

Barbera Bianca, Lombardia **6.7 / 9.6 / 29**

Italy 2017

Reds

Pinotage, Franschoek **5.5 / 8 / 24**

S.Africa 2017

Cabernet Franc, Le Pianure **6 / 8.7 / 26**

Italy

Rioja Crianza, CVNE **7.4 / 10.6 / 32**

