

Lantana



LUNCH

FROM MIDDAY – 3.30PM

BITES AND SHARING

Giant Gordal Olives 3.5

Mezze Board

with dips, dukkah, pickles, olives,
chargrilled flatbread **7.5**

add chorizo 4 add beetroot cured salmon 4.5

Padron Peppers

With vegan cashew 'mayo' **4.5**

Toasted Courgette & Kale Bread

With chilli jam **3**

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

Corn Fritters

Stacked with streaky bacon, fresh spinach, roast tomatoes,
smashed avocado & lemon crème fraiche **13**

add a poached egg 1.5 add chorizo 4

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

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**

Smashed Avocado with Halloumi

On sourdough with poached egg, labneh, hazelnut & pistachio
dukkah, shaved raw courgette & herb salad **11.5**

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**

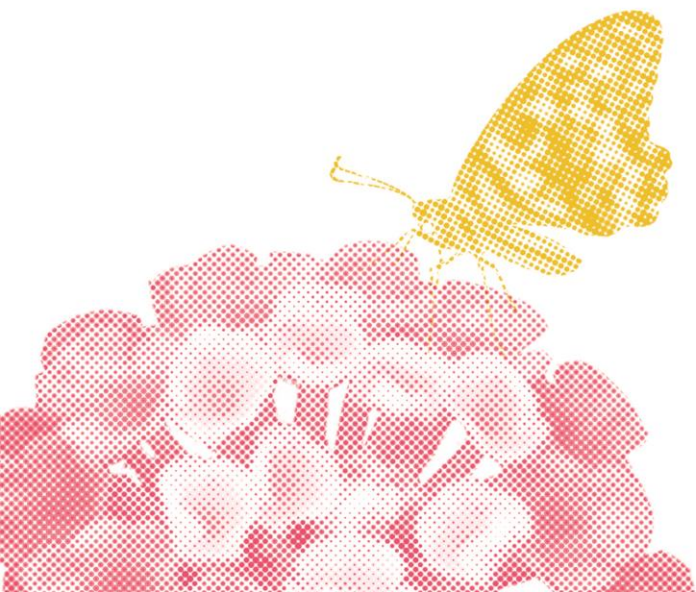
Chocolate Mousse

With honeycomb & candied walnuts **5**

Lantana blend double espresso

With ice cream & toffee sauce **5**

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

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

