

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, pickled red onion, olives,
grilled sourdough 7.5

add chorizo 4 add beetroot cured salmon 4.5

Chickpea Falafel

With Greek yoghurt & house harissa 3.5

Crispy Sesame Squid

With gochujang aioli 6.5

Courgette Ribbons

With Tunworth cheese & popped capers 4

Padron Peppers

With vegan cashew tahini 'mayo' 4.5

Confit Duck Tacos (two per serve)

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

Spiced Aubergine

With buttermilk yoghurt dressing & pomegranate 4

LARGE PLATES

Pulled Chicken Shawarma Grain Bowl

With quinoa, kale, pomegranate, preserved lemon, cashew
tahini 'mayo' & turmeric toasted seeds 12

add a poached egg 1.5 add grilled halloumi 3.5

Smoked Haddock Fishcakes

With poached egg, salsa verde, fennel, apple, cabbage &
rocket salad & confit garlic aioli 12

add smashed avocado 4

Pork Belly Banh Mi Burger

Sliced Asian pork belly with pickled carrot & daikon, red chilli,
coriander & gochujang mayo 11.50

add Asian slaw 3.5 add fries with gochujang aioli 4

Lamb Kofte

With bulgur, tomato, pomegranate & fresh herb salad, sumac
almonds, Greek yoghurt coriander chutney

& house harissa 13.50

add sautéed greens 4

Salmon Poke Bowl

Poached salmon, seasoned black rice, tenderstem broccoli
with gochujang sesame dressing, edamame, spinach, cabbage
& pineapple cucumber kimchi & peanut crunch 13.50

add poached egg 1.5 add smashed avocado 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 gochujang aioli 4

PLANT BASED

Cauliflower Shawarma Grain Bowl

With quinoa, kale, pomegranate, preserved lemon, cashew
tahini 'mayo' & turmeric toasted seeds 10

add a poached egg 1.5 add grilled halloumi 3.5

Crispy Tofu Katsu (Ve)

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

add sautéed greens 4

Chickpea Falafel

With bulgur, tomato, pomegranate & fresh herb salad,
sumac almonds, Greek yoghurt, coriander chutney & house
harissa 10

add grilled halloumi 3.5

Avocado Poke Bowl (Ve)

Avocado, pickled ginger, seasoned black rice, tenderstem
broccoli with gochujang sesame dressing, edamame,
spinach, cabbage & pineapple cucumber kimchi & peanut
crunch 10

add poached egg 1.5

EXTRA BITS

Fries with Rosemary Salt

with gochujang aioli or cashew tahini 'mayo' 4

Sautéed Greens

with Szechaun salt 4

Asian Slaw

with lime dressing 3

Corn Cob

with cashew tahini 'mayo' & coconut chilli sambal 4

Mixed Leaf Salad

with Lemon Dressing 3.5

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

HeartBeet

Beetroot, carrot, apple, ginger 4.5

SMOOTHIES

PBD

Peanut butter, date, banana, milk, cinnamon 4.5

Glory

Spinach, mango, banana, flax seed, apple 4.5

Classic Berry

Banana, berry, honey, milk, yoghurt 4.5

SPICE IT UP

Matcha Latte 3

Turmeric Chai Latte 3

Chai Latte 3

Lemon, ginger & honey infusion 3

Fresh mint infusion 3

BEERS & CIDRE

Nils Oscar God Lager 5

Little Creatures Pale Ale 5.5

Little Creatures Dog Days Session Ale 5.5

Wild Card Queen of Diamonds IPA 6

Sassy Rose Cidre 5.5

WINE

Sparkling (125ml/750ml)

Prosecco, Terra Serena, Treviso

Italy NV 5.5 / 31

Rose (175ml/250ml/750ml)

Cinsault Rosé, Les Arceaux, Languedoc,

France 2018 6 / 8.6 / 26

Whites (175ml/250ml/750ml)

Vinho Verde, Terra Antiga, Vinho Verde,

Portugal NV 5.6 / 8 / 24

Verdicchio, Accadia Consono, Marche,

Italy 2018 6 / 8.6 / 26

Sauvignon Blanc, Knight's Point, Marlborough,

New Zealand 2018 6.7 / 9.6 / 29

Reds

Carménère Reserva, De Gras, Colchagua Valley,

Chile 2018 5.5 / 8 / 24

Primitivo, Mocavero, Salento,

Italy 2018 6 / 8.6 / 26

Shiraz, Penley Estate Atlas, Coonawarra,

Australia 2016 6.9 / 10 / 30

*125ml available

