

NIBBLES

- Giant gordal olives **3.5**
- Wild mushroom arancini with truffle oil aioli & parmesan **5**
- Courgette pickles **2**
- Pan fried whole edamame beans with vegan cashew mayo **2.5**

SMALL PLATES

- Mezze board with dips, dukkah, pickles, olives, chargrilled flatbread **7.5**
add grilled chorizo **4** add beetroot cured salmon **4.5**
- Beetroot falafel with sumac yoghurt & coriander zhoug **5**
- Crispy sesame squid with sriracha aioli **6.5**
- Chicken taco w jalapenos, plum ketchup aioli, lettuce, pickled onion **4.5 ea**
- Smoked haddock & leek rarebit gratin w. sourdough soldiers **8.5**

LARGE PLATES

CHICKEN SHAWARMA GRAIN BOWL (GF)

Pulled chicken with quinoa, kale, pomegranate, broccoli, lemon crème fraiche & turmeric toasted mixed seeds **12**

add fries w aioli 4

LAMB KOFTE

With grilled flat bread, cauliflower tabbouleh, sumac yoghurt, muhammara & coriander zhoug **12.5**

add sautéed greens 4

CHICKEN CLUB BAP

Confit chicken thigh with bacon, tomato and lettuce, plum ketchup aioli & jalapeno chillies **11.5**

add a fried egg 1.5 add fries w aioli 4

PAN FRIED HAKE (GF)

Spice rubbed fillet with a salsa of sweetcorn, black eyed bean & pickled onion, chipotle sour cream mayo, coriander zhoug & crispy corn tacos **13.5**

add smashed avocado 4

CHICKEN SCHNITZEL

With hispi & pickled red cabbage slaw, dried cranberries, toasted walnuts & ranch dressing **12.5**

add a fried egg 1.5 add corn on the cob 4

add fries w aioli 4

VEGETARIAN

GRILLED COURGETTE GRAIN BOWL (GF)

Grilled courgettes with lemon, oregano, chilli dressing, quinoa, kale, pomegranate, broccoli, lemon crème fraiche & turmeric toasted seeds **9.5**

add a poached egg 1.5 add grilled haloumi 4

TERIYAKI TOFU (Ve, DF)

Sticky glazed tofu with a coconut chilli sambal, rainbow asian slaw, toasted cashews & cucumber wedges **10**

add sautéed greens 4

BEETROOT FALAFEL

With grilled flat bread, cauliflower tabbouleh, sumac yoghurt, muhammara & coriander zhoug **9.5**

add smashed avocado 4

GREEN & GOLD VEGAN SUPER BOWL (Ve)

Sweet potato with coconut chilli sambal, avocado, turmeric mixed seeds, cauliflower quinoa 'rice', toasted cashews, fresh spinach & edamame, pickles & vegan cashew mayo **10**

add a poached egg 1.5 add grilled halloumi 4

EXTRA BITS

- Fries with rosemary salt & aioli or vegan cashew 'mayo' **4**
- Sauteed greens with Szechuan salt **4**
- Corn cob with cashew 'mayo' & coconut chilli sambal **4**
- Mixed leaf salad with lemon dressing **3**

DESSERTS

- Coconut rice pudding arancini with salted caramel sauce, coconut yoghurt & toasted coconut **5**
- Poached pears with coconut yoghurt, candied orange & pistachio crumble **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 if you have allergies.

COCKTAILS

Negroni 8.5

Sipsmith Gin, Red Vermouth, Campari

Lantana Mule 8

Vodka, house Gingerade, lime

Hibiscus Collins 8.5

Sipsmith Gin, Hibiscus, lime

Espresso Martini 7.5

Vodka, kahlua, espresso

Aperol Spritz 7.5

Bloody Mary 6.8

Virgin Mary 4.5

WINE (125ml glass / bottle)

Sparkling

Scolera Anticato, Prosecco, Doc Treviso Italy **6.5 / 32**

Whites

2017 Franschoek, Sauvignon Blanc; South Africa **5 / 24**

2016 Barbera Bianca Cigignola Lombardia Italy **6 / 26**

2016 Riesling, Catherine Marshall, South Africa **7 / 34**

Rose

2015 The Bergerie, Languedoc, France **6 / 28**

Reds

2016 Franschoek, Pinotage, South Africa **5 / 23**

2016 Bodegas de Exopto, Rioja, Spain **6.8 / 34**

2015 Lucky's Syrah, Hunter Valley, Australia **8.5 / 45**

2015 Torbreck Cuvee Juveniles, Barossa Valley, Australia **9.5 / 50**

BEERS

Unity Lager (4.5%) **5**

Little Creatures Pale Ale (5.2%) **5.5**

Little Creatures Dog Days Session Ale (4.4%) **5.5**

Wild Card Queen of Diamonds IPA (5%) **6**

SOFTS

House Lemonade **3**

House Gingerade **3**

Hibiscus cold brew Iced tea **3**

Coke / Diet coke **2.5**