

**The Lantana Blowout\***

Unlimited Prosecco or Mimosa with any brunch item **30**

**Hold the Booze\***

Unlimited juices & coffees with any brunch item **25**

\*All diners must participate. 1.5-hour time limit applies



**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**

**The Big Bubble**

Bubble 'n' squeak with Cumberland sausage, poached egg, black pudding, muhammara & sautéed spinach **13.5**

add tomatoes 3    add bacon 3.5

**Courgette Bread & Slow Cooked Five Beans**

Lantana's five bean chilli with grilled chorizo, harissa, sunflower seed pesto, poached egg & spicy chipotle sour cream **11.5**

add smashed avocado 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    add chilli jam 1

**Smashed Avocado**

On sourdough with poached egg, labneh, hazelnut & pistachio dukkah, courgette & fresh herb salad with your choice of

Bacon 11.5    or    Beetroot cured salmon 12.5

**French Toast**

Spiced poached pears, orange mascarpone & pistachio crumble **11**

add bacon 3.5

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

**Eggs Any Style** on sourdough toast **5.8**

VEGETARIAN



**Green & Gold Vegan Super Bowl**

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

**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

MAKE ME VEGGIE...

**The Veg Big Bubble**

**13.5**

Bubble 'n' squeak with mushrooms, poached egg, grilled halloumi, muhammara and sautéed spinach

**Smashed Avocado**

**11.5**

with halloumi

**Courgette Bread**

**11.5**

with slow cooked five beans & halloumi

add smashed avocado 4

**Corn Fritters**

**13**

halloumi instead of bacon

add a poached egg 1.5



EXTRA BITS

Sautéed spinach	<b>4</b>	Cumberland sausage	<b>4</b>
Slow roast tomatoes	<b>3</b>	Black pudding	<b>3.5</b>
Portobello mushrooms	<b>3</b>	Chorizo	<b>4</b>
Smashed avocado	<b>4</b>	Beetroot cured salmon	<b>4.5</b>
Grilled halloumi	<b>3.5</b>	Poached egg	<b>1.5</b>
Streaky bacon	<b>3.5</b>	Extra slice toast	<b>1.5</b>

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.

**COCKTAILS**

<b>Espresso Martini</b>	<b>7.5</b>
Vodka, Kahlua, espresso	
<b>Bloody Mary</b>	<b>6.8</b>
Vodka, tomato, Tabasco, lemon, celery	
<b>Virgin Mary</b>	<b>4.5</b>
Tomato, Tabasco, lemon, celery	
<b>Aperol Spritz</b>	<b>7.5</b>
Aperol, Prosecco, soda, orange	
<b>Negroni</b>	<b>8.5</b>
Sipsmith Gin, Campari, Sweet Vermouth	
<b>Lantana Mule</b>	<b>8</b>
Vodka, House Gingerade, lime	
<b>Hibiscus Collins</b>	<b>8</b>
Sipsmith Gin, Hibiscus, lime	

**SMOOTHIES**

<b>PBD</b>	<b>4.5</b>
Peanut butter, date, banana, milk, cinnamon	
<b>Immunity Booster</b>	<b>4.5</b>
Mango, turmeric, cardamom, oat milk	
<b>Classic Berry</b>	<b>4.5</b>
Banana, berry, honey, milk, yoghurt	

**JUICES**

<b>OJ Freshly Squeezed</b>	<b>3.8</b>
<b>The Hulk</b>	<b>4.5</b>
Kale, celery, cucumber, lime, apple	
<b>Sunshine Coast</b>	<b>4.5</b>
Carrot, orange, apple, ginger	
<b>Cleanser</b>	<b>4.5</b>
Beetroot, carrot, apple, ginger	

**WINTER WARMERS**

Matcha latte	<b>3</b>
Turmeric chai latte	<b>3</b>
Chai latte	<b>3</b>
Ginger mulled apple juice	<b>3</b>
Lemon, ginger & honey infusion	<b>3</b>
Fresh Mint infusion	<b>3</b>

**BEERS**

Unity Larger	<b>5</b>
Little Creatures Pale Ale	<b>5.5</b>
Little Creatures Dog Days Session Ale	<b>5.5</b>
Wild Card Queen of Diamonds IPA	<b>6</b>

**WINE (125ml / Bottle)****Sparkling**

Scolera Anticato, Prosecco Italy	<b>6.5 / 32</b>
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**Rose**

The Bergerie, Languedoc France	<b>6 / 28</b>
	2017

**Whites**

Franschhoek, Sauvignon Blanc S.Africa	<b>5 / 24</b>
	2018
Barbera Bianca Lombardia Italy	<b>6 / 26</b>
	2017
Reisling, Catherine Marshall S. Africa	<b>7 / 34</b>
	2017

**Reds**

Franschhoek, Pinotage S.Africa	<b>5 / 23</b>
	2016
Bodegas de Exopto, Rioja Spain	<b>6.8 / 34</b>
	2017
Schwarz, GSM Barossa, Australia	<b>8.5 / 45</b>
	2016

**SODAS**

House Lemonade	<b>3</b>
House Gingerade	<b>3</b>
House Hibiscus, Lime, Mint	<b>3</b>
Coke / Diet coke	<b>2.5</b>

**COFFEE - BLACK**

Espresso	<b>2.2</b>
Long Black	<b>2.6</b>
Filter, single origin (300ml)	<b>3</b>
Cold drip coffee	<b>3.6</b>

**COFFEE - WHITE**

Flat White	<b>3</b>
Latte, Cappuccino	<b>3</b>
Piccolo	<b>2.6</b>
Macchiato	<b>2.4</b>
Chai Latte	<b>3</b>
Iced coffee	<b>3.5</b>
Oat milk available	<b>+50p</b>

**TEA BY GOOD & PROPER TEA**

all 2.6

Lantana Breakfast	
Earl Grey	
Wild Rooibos	
Jade Tips	
Hibiscus	

**CHOCOLATE**

Koko Deluxe from Melbourne	
Hot Chocolate	<b>3</b>
Mocha	<b>3.5</b>

To take a bag of our coffee home, please ask your server!

Lantana Espresso Blend	<b>8.50</b>
Single Origin Filter	<b>9.50</b>

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