

WEEKEND BRUNCH

9.00 am – 4pm

The Lantana Blowout (All diners must participate. A one and a half hour time limit applies.)

Unlimited Prosecco, Mimosa and coffee with any brunch menu item 30

Hold the Booze Unlimited juices and coffee 25

Duck and sweet potato hash

with a fried egg, kale, spring onion, crème fraiche and sriracha hot sauce 11

add smashed avocado £4

Courgette bread

toasted with halloumi, sweetcorn, black eyed bean and tomato salsa, poached egg & spicy chipotle sour cream 11.5

add smashed avocado 4 add chorizo 4

Wild mushrooms

on sourdough with a poached egg, sun blushed tomato white bean hummus, and crispy shallot crumb 9.5

add chorizo 4 add sautéed spinach 3

Coconut French toast

with sour cherries, roasted white chocolate, crème fraiche and toasted coconut 10

add bacon £3.50

The big bubble

Bubble 'n' squeak with cumberland sausage, poached egg, black pudding, muhammara and sautéed spinach 13.5

add tomatoes 3.5 add bacon 3.5

The veg big bubble

Bubble 'n' squeak with mushrooms, poached egg, grilled halloumi, muhammara and sautéed spinach 13.5

Corn fritters

stacked with streaky bacon, fresh spinach, roast tomatoes, smashed avocado & lemon crème fraiche 12.5

add a poached egg 1.5 add chorizo 4 add chilli jam 1

Smashed avocado

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

Bacon 11.5 or Halloumi 12.5 or Beetroot cured salmon 14

Mexican pulled pork "Drowned Eggs"

2 fried eggs on sourdough with pulled pork, spicy taco sauce and parmesan 14

add black pudding 3.5 add mushrooms 3

Honey granola with dried fruit and nuts, topped with berry compote and Greek yoghurt 6.5

Eggs any style on sourdough toast 5.8

EXTRAS

Gluten free bread is available as a substitute bread for £1

Sautéed spinach 3 Cumberland sausage 4

Slow roast tomatoes 3 Black pudding 3.5

Portobello mushrooms 3 Chorizo sausage 4

Smashed avocado 4 Beetroot cured salmon 5

Grilled halloumi 4 Poached egg 1.5

Streaky bacon 3.5 Extra slice toast 1.5

A discretionary service charge of 12.5% will be added to your bill. We cannot guarantee the absence of nuts and flour. Please inform a member of staff if you have any 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  
2015 Franschoek, Sauvignon Blanc; South Africa 5 / 24  
2013 Barbera Bianca Cignola Lombardia Italy 6 / 26  
2017 Schwarz Chenin Blanc, Barossa, Australia 8 / 32  
2016 Pizzini Verduzzo, Australia 6.5 / 32  
2016 Riesling, Catherine Marshall, Australia 7 / 34  
  
Rosé  
2013 Woodstock, Little Miss Collett Moscato, Australia 6 / 28

## Orange

2014 Mattediluma, Emilia Bianco, Italy 8.5 / 45

## Reds

2016 Franschoek, Pinotage, South Africa 5 / 23  
2015 Pizzini Sangiovese, Nonna Gisella Australia 6.5 / 32  
2015 Tenuta Terre Nobili, Casino, Calabria Italy 6 / 26  
2016 Bodegas de Exopto, Rioja, Spain 6.8 / 34

## BEERS

Meantime Lager (4.5%) 5  
Wild Card Queen of Diamonds Pale Ale (5%) 5  
Espigna Mosaic IPA (5.5%) 5

## JUICES & SMOOTHIES

OJ Freshly Squeezed 3.8  
Green Machine 4.5  
Kale, celery, cucumber, lime, apple  
Sunshine Coast 4.5  
Carrot, orange, apple, ginger  
Detox 4.5  
Beetroot, carrot, apple, ginger  
Classic Smoothie 5  
Banana, berry, honey, milk, yoghurt  
Green Goddess 5  
Pear, ginger, matcha, almond milk, almond butter  
Power Smoothie 5  
Avocado, banana, oat milk, honey

## COLD DRINKS

Softs  
House Lemonade 3  
House Gingerade 3  
Cold drip coffee 3.6  
Iced coffee 3.5  
Iced tea (unsweetened) 3  
Hibiscus cold brew Iced tea 3  
Still / Sparkling 2 / 3.5  
Coke / Diet coke 2.5

## HOT DRINKS

Black  
Espresso 2.2  
Long Black 2.6  
Filter, single origin (300ml) 3.0  
White  
Flat White 2.9  
Latte, Cappuccino 3  
Piccolo 2.6  
Macchiato 2.4  
Chai Latte 3  
  
Tea by Good & Proper Tea  
Lantana Breakfast, Earl Grey, Wild Rooibos,  
Jade Tips, Hibiscus 2.6  
Chocolate  
Hot Chocolate/Mocha (Mofa Deluxe from Melbourne) 3/3.5  
  
Infusion  
Lemon, ginger and honey, Fresh Mint. 3