

Lantana

WEEKEND BRUNCH

FROM 9AM – 4PM

PLATES

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 caramelised onion & pork sausage, poached egg, black pudding, muhammara & sautéed spinach **13.5**

add tomatoes 3

add bacon 3.5

Courgette & Kale Bread with Chorizo

Toasted with grilled chorizo, sweetcorn & tomato salsa, poached egg, sunflower seed pesto & chipotle sour cream **11.5**

add smashed avocado 4

Corn Fritters with Streaky Bacon

Stacked with 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

With *bacon 11.5* or *beetroot cured salmon 12.5*

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

Tiramisu French Toast

With coffee mascarpone cream, hazelnuts, strawberries & espresso syrup **10**

add bacon 3.5

LIGHTER

Honey Granola

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

Eggs Any Style

on sourdough toast **5.8**

PLANT BASED

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 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

The Veg Big Bubble

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

Smashed Avocado with Halloumi

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

Courgette & Kale Bread with Halloumi

Toasted with grilled halloumi, sweetcorn & tomato salsa, poached egg, sunflower seed pesto & chipotle sour cream **11.5**

add smashed avocado 4

Corn Fritters with Halloumi

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

add a poached egg 1.5

add chilli jam 1

EXTRA BITS

sautéed spinach 4

slow roast tomatoes 3

Portobello mushrooms 3

smashed avocado 4

grilled halloumi 3.5

streaky bacon 3.5

caramelised onion & pork sausage 4

black pudding 3.5

chorizo 4

beetroot cured salmon 4.5

poached egg 1.5

extra slice of toast 1.5

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, cardamom, 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 origin
(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

