

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, pickles, olives,
grilled sourdough 7.5
add chorizo 4 add beetroot cured salmon 4.5

Chickpea Pakora
With Greek yogurt & green goddess chutney 5

Crispy Sesame Squid
With gochujang aioli 6.5

Courgette Ribbons
With Tunworth cheese & popped capers 4

Padron Peppers
With vegan cashew 'mayo' 4.5

Confit Duck Tacos (two per serve)
With teriyaki 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, broccoli, lemon
crème fraiche & turmeric toasted seeds 12
add grilled halloumi 4

Pan Fried Hake
With sweetcorn salsa, pickled onion, chipotle sour
cream mayo, coriander chutney & crispy tacos 13.5
add smashed avocado 4

Pork Belly Banh Mi Bap
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 pomegranate & tomato bhelpuri salad, cucumber,
yoghurt & naan bread 13.50
add sautéed greens 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

Grilled Courgette Grain Bowl
With quinoa, kale, pomegranate, broccoli, lemon crème
fraiche & turmeric toasted seeds 10
add grilled halloumi 4

Crispy Tofu Katsu (Ve)
Coconut curry katsu sauce, rainbow Asian slaw, Sriracha,
peanut sesame chilli crunch & lotus crisps 10
add sautéed greens 4

Courgette & Chickpea Pakora
With pomegranate & tomato bhelpuri salad, cucumber,
yoghurt & naan bread 10
add grilled halloumi 4

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 grilled halloumi 4

EXTRA BITS

Fries with Rosemary Salt
with gochujang aioli or cashew 'mayo' 4

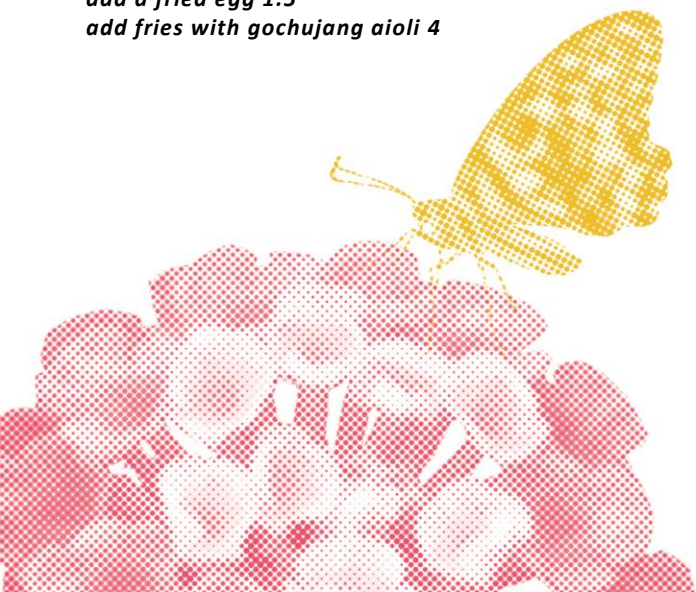
Sautéed Greens
with Szechaun salt 4

Asian Slaw
with lime dressing 3

Corn Cob
with cashew '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

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

