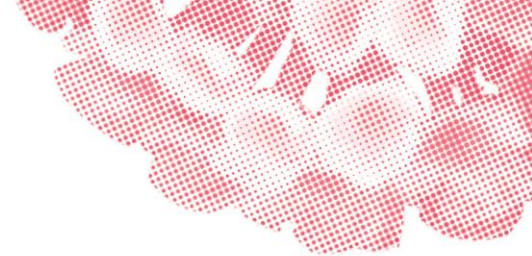


Lantana



LUNCH

FROM MIDDAY – 3.30PM

BITES AND SHARING

Giant Gordal Olives 3.5

Mezze Board

with dips, dukkah, pickles, olives,
grilled sourdough **7.5**

add chorizo 4 add beetroot cured salmon 4.5

Padron Peppers

With vegan cashew 'mayo' **4.5**

Toasted Courgette & Kale Bread

With chilli jam **3**

LARGE PLATES

Pulled Chicken Shawarma Grain Bowl

With quinoa, kale, pomegranate, broccoli, lemon crème
fraiche & turmeric toasted seeds **12**

add a poached egg 1.5

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

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

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



PLANT BASED

Grilled Courgette Grain Bowl

With quinoa, kale, pomegranate, broccoli, lemon crème fraiche
& turmeric toasted seeds **10**

add a poached egg 1.5 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

Smashed Avocado with Halloumi

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

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

Corn Fritters with Halloumi

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

add a poached egg 1.5 add chilli jam 1

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

